Establishment Name: PRZA HUT 2841       Establishment ID: 304011347         Location Address: 2721 PETERS CREEK PARKWAY       Date: 66 / 14 / 2018 Status Code: A         City: WiNSTON SALEM       State: NO       Date: 66 / 14 / 2018 Status Code: A         Zip: 27127       County: 34 Forsyth       Time In: 12: 33 58 8 m Time Out 0 5: 45 6 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 58 m Time Out 0 5: 45 6 m Time In: 12: 33 5 m Time Out 0 10: 0 10: 0 m Time In: 12: 33 58 m Time Out 0 10: 0 m Time In: 12: 33 58 m Time Out 0 10: 0 m Time In: 12: 33 58 m Time Out 0 10: 0 m Time In: 12: 33 58 m Time Out 0 10: 0 m Time In: 12: 33 58 m Time Out 0 10: 0 m Time In: 12: 33 58 m Time Out 0 m Time In: 12: 33 58 m Time Out 0 m Time In: 12: 33 58 m Time Out 0 m Time In: 12: 33 58 m Time Out 0 m Time In: 12: 33 58 m Time Out 0 m Time In: 12: 33 58 m Time Out 0 m Time In: 12: 33 58 m Time Out 0 m Time In: 12: 33 58 m Time Out 0 m Time In: 12: 33 10 m Time In: 12: 33	Food Establishment Inspection Report Score: 80.5									.5						
Location Address: 2221 PETERS CREEK PARKWAY City: WINSTON SALEM City: WINSTON SALEM City: WINSTON SALEM City: WINSTON SALEM City: City: 2172 County: 34 Foryth City: 2172 County: 34 Foryth City: 2172 County: 34 Foryth City: 2172 County: 2172 County: 34 Foryth City: 2172 County: 34 Foryth City: 2172 County: 34 Foryth City: 2172 County: 217 County: 217 County: 2172 County: 217 County: 2172																
City:     WINSTON SALEM     State:     NC     Date:     96 / 14 / 2018     State:     County:     34 Forsyth       Time     In:     12:     25.5 g mm     Time     Time     12:     25.5 g mm       Permittee:     NPC INTERNATIONAL     County:     In:     In:     12:     25.6 g mm     Time     25:     25.8 g mm       Water Supply:     Municipal/Community     On-Site Supply     No. of Repeat Risk Factor/Intervention Violations:     7       No. of Repeat Risk Factor     State:     No. of Repeat Risk Factor/Intervention Violations:     3       Time Violation:     State:     No. of Repeat Risk Factor/Intervention Violations:     3       No. of Repeat Risk Factor/Intervention Violations:     No. of Repeat Risk Factor/Intervention Violations:     3       No. of Repeat Risk Factor/Intervention     State:     No. of Repeat Risk Factor/Intervention Violations:     3       No. of Repeat Risk Factor/Intervention     State:     No. of Repeat Risk Factor/Intervention     No. of Risk Factor/Intervention       No. of Repeat Risk Factor/Intervention     State:     No. of Repeat Risk Factor/Intervention     No. of Risk Factor/Intervention     No. of Risk Factor/Intervention       No. of Repeat Risk Factor/Intervention     State:     No. of Repeat Risk Factor/Intervention     No. of Risk Factor/Intervention       No. of Repeat Risk Factor/Interv																
Zp:     Z127     County: 34 Forsyth     Time In: 12.3 S & min Time Out: 65 : 45 & min Total Time: sins to minutes       Permitte:     NPC INTERNATIONAL     Total Time: sins to minutes       Telephone:     (38) 785-443     Category #: II       PALE Stabilishment Type:     Full-Sinse Restaurant     POA Establishment Type:       Wastewater System:     Killwincipal/Community     On-Site System     No. of Repeat Risk Factors Restaurant       Foodborne Illness Risk Factors and Public Health Intervention     Risk Factor/Intervention Violations: 3     No. of Repeat Risk Factors and public Health Intervention       Bale Intervention:     Compare Restaurant Operations:     Good Retail Practices     au on rais in       Stabilized Intervention:     Intervention:     Good Retail Practices     au on rais in       Stabilized Intervention:     200     Patalized and used where required     1010000000000000000000000000000000000																
Permittee:       NPC INTERNATIONAL       Total Time:       S he 10 minutes         Telephone:       (38) 785-4435       Category 4: 11       Category 4: 11         Wastewater System:       Municipal/Community       On-Site System       No. of Risk Factor/Intervention Violations:       7         Water Supply:       Municipal/Community       On-Site Supply       No. of Risk Factor/Intervention Violations:       3         Image:       Compliance State       or (a) is with the interventions       Sate Sector/Intervention Violations:       3         Image:       Compliance State       or (a) is with the interventions       Sate Sector Market intervention Violations:       3         Image:       Compliance State       or (a) is with an excession of pack of the intervention of th				State: $\underline{10}$							$\cdot$ 1 $2$ : 3 5 $\odot$ am Time Out: 0 5 : 4	$5^{\circ}$ am				
Permitte:         Category #: II           Fieldphone:         (38) 785-433         FDA Establishment Type: Ful-Banko Restaurat: No. of Repeat Risk Factor/Intervention Violations: 7 No. of Repeat Risk Factor/Intervention Violations: 3           FootOborne Illness Risk Factors and Public Health Intervention Risk factor:         Good Retail Practices           Risk factors and Public Health Intervention Risk factor:         Good Retail Practices           Risk factors and Public Health Intervention Risk factor:         Risk Factors and Public Health Intervention Violations: 3           State Histore:         Over Compliance Status         Over Compliance Status         Over Risk Factors and Public Health Intervention Violations: 3           Risk factor:         Compliance Status         Over Risk Factors and Public Health Intervention Violations: 3           Risk factor:         Compliance Status         Over Risk Factors and Public Health Intervention Violations: 3           Risk factor:         Compliance Status         Over Risk Factors and Public Health Intervention Violations: 3           Risk factor:         Compliance Status         Over Risk Factors and Public Health Intervention Violations: 3           Risk factor:         Compliance Status         Over Risk Factors and Public Health Intervention Violation: 3           Risk factor:         Compliance Status         Over Risk Factors and Public Health Intervention Violation: 3           Risk factor:         Cover Risk Factors and Pu		•							Тс	otal	і Ті	me. 5 hrs 10 minutes	<u> </u>			
Telephone:       [Usab]       (Usab]       (Usab]       (Usab)       (Usab) <td></td>																
Water Supply:       XMunicipal/Community       On-Site Supply         Water Supply:       XMunicipal/Community       On-Site Supply         No. of Risk Factor/Intervention Violations:       3         Pool of Nisk Factor/Intervention Violations:       3         No. of Risk Factor/Intervention Violations:       3	Telephone: (336) 785-443	5									-					
Water Supply:       Municipal/Community       On-Site Supply       No. of Repeat Risk Factor/Interventions         Foodborne Illness Risk Factors and Public Health Interventions       Base Statestic: Control nearons to corrol to addit of pathoms, clenkae, base statestic: Proventiant to food.         Bit tetus:: Control place Status       no. or no. or in in         Supply:       Montrol place Status       no. or no. or in         Supply:       No. of Repeat Risk Factors       no. or no. or in         Supply:       Montrol place Status       no. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supply:       No. or no. or in       No. or no. or in         Supporusup interve <td>Wastewater System: 🛛</td> <td>Municipal/Community [</td> <td>On</td> <td>n-Sit</td> <td>e S</td> <td>Sys</td> <td>ter</td> <td>n</td> <td></td> <td></td> <td></td> <td></td> <td>7</td> <td></td>	Wastewater System: 🛛	Municipal/Community [	On	n-Sit	e S	Sys	ter	n					7			
Rule Keete: Contenting Entries for increase the struct of devolping Content lines or linu;       Deco Result Pearlies: Provember Structure and more addition of authority.         In Our fuel, ling:       Control fuel, ling:       Our Content lines or linu;       In Our fuel, ling:       Our Content lines or linu;         In Our fuel, ling:       Content lines or linu;       In Our fuel, ling:       Our Content lines or linu;       Our Content lines or linu;         Im Our fuel, ling:       Pic Present: Demonstration-Control cation by 2       Im Our fuel, link:       Our Content lines or linu;       Our Content lines or linu;         Im Our fuel, lines       Pic Present: Demonstration-Control cation by 2       Im Our fuel, link:       Our Content lines or linu;       Our Content lines or linu;         Im Our fuel, link:       Presenting: Control matching and perform during:       Im Our fuel, link:       Our Content lines or linu;       Im Our Content lines or linu;         Im Our fuel, link:       Presenting: Content lines or linu;       Im Our content lines or linu;       Im Our content lines or linu;       Im Our content lines or linu;         Im Our fuel, link:       Presenting: Content linu;       Presenting: Content lines or linu;       Im Our content linu;       Im Our conten linu;       Im Our content linu;	Water Supply: XMunic	ipal/Community 🗌 On-	Site	Sup	ply	,								3		
Public Network         Compliance Status         Out         Col         Status         Out	Foodborne Illness Risk Fa	ctors and Public Health Int	erven	ntion	s							Good Retail Practices				
Suppression       262         1 Mail       CC Present: Demonstration-Carification by according regram and partom duties         2 Mail       Management, encloyees is knowledge:         3 Mail       Management, encloyees is knowledge:         3 Mail       Proper used reporting, restriction & exclusion         3 Mail       Proper used reporting washed         4 Mail       Proper used reporting washed         5 Mail       No discharge from explice & accurate         8 Mail       Hands clean & approved washed         8 Mail       Flood properi head minitoting         9 Mail       Flood received at proper traperature         9 Mail       Flood received at proper traperature         10 Mail       Mail All and	-			ness.			•	Good	d Rei	tail F	Prac		ogens, chemica	als,		
Suppression       262         1 Mail       CC Present: Demonstration-Carification by according regram and partom duties         2 Mail       Management, encloyees is knowledge:         3 Mail       Management, encloyees is knowledge:         3 Mail       Proper used reporting, restriction & exclusion         3 Mail       Proper used reporting washed         4 Mail       Proper used reporting washed         5 Mail       No discharge from explice & accurate         8 Mail       Hands clean & approved washed         8 Mail       Flood properi head minitoting         9 Mail       Flood received at proper traperature         9 Mail       Flood received at proper traperature         10 Mail       Mail All and		ompliance Status	OUT	CD	R	VR		IN	OUT	N/A	N/O	Compliance Status	OUT CDI	I R VR		
1       2	Supervision	.2652		<u> </u>			Sa					•				
Employee Halm         262         Water and be from approved source         7 (5 (1))           2         B         Management, encodes in the interval of the specialized processing         1 (a) (a)           3         B         Proper used reporting, rearticing in the section         2 (b)         1 (a) (a)           4         B         Proper cooling methods used; decuate         1 (a) (a)         1 (a) (a)           5         B         No discharge from eyes, nose or mouth         1 (a) (a)         2 (a)         Approved flowing methods used; decuate         1 (a) (a)           7         B         Approved flowing methods used; decuate         1 (a) (a)         1 (a	1 X D PIC Present; D accredited proc	emonstration-Certification by ram and perform duties	2 [				28			X		Pasteurized eggs used where required	1 0.5 0			
3       No       Proper use of reporting. excitation & exclusion       STAN       The methods used       263, 2654         Cood Hyppient: Practices       2632, 2653, 2654       Stand       Stand       Proper eacing methods used, a dequate       Table 1         5       M       No discharge from eyes, nose or mouth       Stand       Stand       Proper eacing expression of the temperature control       Stand       Stand <td>Employee Health</td> <td>.2652</td> <td></td> <td></td> <td></td> <td></td> <td>29</td> <td>X</td> <td></td> <td></td> <td></td> <td>Water and ice from approved source</td> <td>210</td> <td></td>	Employee Health	.2652					29	X				Water and ice from approved source	210			
3       No       Proper use of reporting, restriction & acclusion       3 ≤ 10       253,254         6 mod Hygeine Practices       252,253       253       3 ≤ 1       S       Proper coling methods used: adequate accidence of the holding       1 ≤ 0       1         5 M       No discharge from eyes, nose or mouth       1 ≤ 0       1       2 ≤ 1       M Proper coling methods used       1 ≤ 0       1         6 M       M       Hands clean & properly washed       X ≥ 0       X ≥ 0       Approved Hawing methods used       1 ≤ 0       1         7 M       No base hand contact with RTE foods or pre- approved attemper produce attemper followed       2 ≤ 10       1       3 ≤ 0       Food forphyl tabelet: original container       2 1 ≤ 0       1         8 M       Handwashing sinks supplied & accessible       2 1 ≤ 0       3 ≤ 0       Proper disproved Hawing methods used       2 1 ≤ 0       1         10        M       Food totact with RTE foods or pre- temper disproved tabelet proper disproved tabelet proper disproved tabelet accessible       2 1 ≤ 0       1       1       2 ≤ 0       2 1 ≤ 0       1         10        M       Food dotatime from approved attemper disproved tabelet proper disproved tabelet accessible       2 1 ≤ 0       1       3       M       Proper disproved tabelet accessible       2 1 ≤ 0       1	2 X Management, e	mployees knowledge; & reporting	3 1.5	0 🗆			30		П	X		Variance obtained for specialized processing	10.50			
Good Hyglenic Practices       2.82, 2.823       and the second se	3 🛛 🗌 Proper use of r	eporting, restriction & exclusion	3 1.5					boc			atur					
4       B       Proper eating, lasting, dinking, or tobacco use       Display=1         5       No. discharge from eyes, nose or mouth       Display=1       Approved towing methods used       Display=1         7       No. discharge from eyes, nose or mouth       Display=1       Approved towing methods used       Display=1         7       No. discharge from eyes, nose or mouth       Display=1       Approved towing methods used       Display=1         7       No. bits than first Eostig or pre- approved Source       Display=1       Proventing Constraint in First Eostig or pre- approved Source       2633         8       Handwashing sinks supplied & accessible       Display=1       Food properly labeled: orginal container       Zink       No         9       No.       Food tobalined from approved source       Zink       No       Preventing Constraint in First Eostig or pre- animals       No       No       Display=1       No       Preventing Constraint in First Eostig or pre- animals       No       No       Display=1       No       Preventing Constraint in First Eostig or pre- animals       No       Display=1       No       Display=1       No       Display=1       No       Display=1       D		.2652, .2653									artan	Proper cooling methods used; adequate	1 0.5 0			
5       No. discharge from eyes, nose or mouth       11233       Approved thawing methods used       11233         6       X       Hands Gean & properly asked       X2 (0) X (0)       X       34 (0)       Thermometers provided & accurate       11230       11230         8       Image: Constraint of the proper discover a valiable is a constaled       X2 (0) X (0)       X       56 (0)       2653       2653         9       X       Food toperly labeled: original container       21 (0)       35 (0)       70 (0)	4 🛛 🗌 Proper eating,	asting, drinking, or tobacco use	21	0							X					
Proventing Containing by Hands       LoS2, 265, 265, 265, 265, 265, 265, 265, 26	5 🔀 🗌 No discharge fi	om eyes, nose or mouth	1 0.5													
0       0	Preventing Contamination by Har	ds .2652, .2653, .2655, .2656											+ $+$ $+$ $+$ $-$			
7       X			<b>X</b> 2[	0 🗙	X					110						
8       Approved Source       2653, 2655         Approved Source       2653, 2655         10       Contamination       2652, 2653, 2654, 2654, 2656, 2657         21       Contamination       2653, 2654         11       Source       Contamination       2653, 2654         11       Source       Contamination       2653, 2654         12       Source       Contamination       2653, 2654         12       Source       Contamination       2653, 2654         13       Food codinics       Source       210       38         14       Food codinics       Source       210       38         14       Food contamination       2653, 2654       150       160       160         15       Food contact surfaces: cleaned & sanitized       210       140       170       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       110       180       1100       180       1100       <			3 1.5	0 🗆												
Approved Source       2653, 2655         9       Ø       Food obtained from approved source       210       1         10       Ø       Food obtained from approved source       210       1         11       Ø       Food obtained from approved source       210       1         11       Ø       Food in good condition, 3et also & installed a stored       36       Ø       Personal cleanliness       160       1         12       Ø       Pedure records available: shellstock tags, 210       10       39       Ø       Wiping cloths: property used & stored       160       1         13       Ø       Food separated & protected       310       1       1       160       2       2       160       1       160       1       160       1       160       1       160       1       160       1       160       1       160       1       160       1       1       1       1       160       1       160       1       1       160       1       160       1       160       1       160       1       160       1       160       1       160       1       160       1       160       1       160       1       160       1	8 🛛 🗌 Handwashing s	inks supplied & accessible	21	0					L ntio	n of	For					
9       R       Food obtained from approved source       2110          10       R       Food obtained from approved source       2110          11       R       Food received at proper temperature       2100          11       R       Food in good condition, safe & unadulterated       200          12       R       Prequiration, storage & display       1630          12       R       Prodection from Containisation, stafe & unadulterated       200          13       R       Proper lise of Utensits       1630          14       R       Food-contact surfaces: cleaned & sanitized       3130        41 R        Image service articles: properly stored       1180          14       R       Food-contact surfaces: cleaned & sanitized       3130        41 R        Image service articles: properly stored       1180          15       R       Proper cooling time & temperature       3130        44 R       Gloves used properly       1181 R	Approved Source	.2653, .2655							_		100	Insects & rodents not present; no unauthorized				
10       Image: Second received at proper temperature         11       Image: Second received at proper temperature       Image: Second received at property       Image: Second receiv	9 🛛 🗌 Food obtained	from approved source	21	0								Contamination prevented during food				
11       X       Pood in good condition, safe & unadulterated       2       X <td< td=""><td>10  Food received</td><td>at proper temperature</td><td>21</td><td>0 🗆</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>preparation, storage &amp; display</td><td></td><td></td></td<>	10  Food received	at proper temperature	21	0 🗆								preparation, storage & display				
12       Image: Service destruction       21       Image: Service destruction       1030       Image: Service destruction         13       Image: Service destruction       21       Image: Service destruction       1030       Image: Service destruction         13       Image: Service destruction       21       Image: Service destruction       1030       Image: Service destruction         14       Image: Service destruction       Service destruction       1030       Image: Service destruction       1030       Image: Service destruction         15       Image: Service destruction       Proper disposition of returned, previously served, 21       Image: Service destruction       1030       Image: Service destruction       Image: Service destruction       1030       Image: Service destruction       Image: Service destruction       Image: Service destruction       Image: Se	11 🗌 🔀 🛛 Food in good c	ondition, safe & unadulterated	2 🗙 [						Ш			Personal cleanliness				
Protection from Contamination       2653, 2654         13       □       Food separated & protected       3 □ □         14       ■       Food separated & protected       3 □ □         14       ■       Food separated & protected       3 □ □         15       ■       Proper Use of Utensils       2.653, 2654         16       ■       Proper disposition of returned, previously served, reconditioned, & unsafe food       16 □       In-use utensils: properly stored       16 □       16 □       Proper cocking time & temperature       2.10 □       17         16       ■       Proper cocking time & temperatures       3 □ □       14 □       Utensils and Equipment       2.653, 2654, 2663         17       ■       Proper cooling time & temperatures       3 □ □       14 □       Equipment.       2.653, 2654, 2663         18       ■       ■       Proper cooling time & temperatures       3 □ □       45 □       ■       Equipment.       2.653, 2654, 2665         19       ■       Proper cod holding temperatures       3 □ □       46 □       ■       Warewashing facilities: installed, maintained, &       10 □ ∞       3 □ □       10 □       10 □       3 □ □       10 □       10 □       10 □       10 □       10 □       10 □       10 □       10			21				39	X				Wiping cloths: properly used & stored	10.50			
13       □       Poor Separate & protected       3       1						_							1 0.5 0			
14       X       Pood-contact surfaces: cleaned & sanitized       X	13 🛛 🗌 🗌 Food separated	& protected	3 1.5	0 🗆								· · · · · · · · · · · · · · · · · · ·				
15       Model       Proper disposition of returned, previously served, 210       42       Modelsis, equipment of method, properly stored, winder of the	14 🗆 🔀 Food-contact s	urfaces: cleaned & sanitized	<b>X</b> 1.5		X		-									
Potentially Hazardous Food Time/Temperature 2653       43       Single-use & single-service articles: property       16       16       16       Proper cooking time & temperatures       3130       16       44       16       Gloves used       17       16       17       18       17       18       17       18       17       18       17       18       17       18       17       18       17       18       17       18       18       18       18       19       18       19       10       16       10       16       10	15 X Proper disposit	ion of returned, previously served,	211	-			42		X			dried & handled	X 0.5 O 🗆			
11       Image: Second Se							43		×			Single-use & single-service articles: properly stored & used	105 🗙 🗙			
Image: Interference with variances of the instance of the insta	16 🛛 🗌 🗌 Proper cooking	time & temperatures	3 1.5	0 🗆			44	Ż				Gloves used properly	1 0.5 0			
18       Image: Second se	17 🗆 🔀 🗆 🗆 Proper reheatir	g procedures for hot holding	3 1.5	xx		Π	U	tens	ils a	ind I	Equ					
19       X       Proper hot holding temperatures       X		time & temperatures	+ + +	-			45		$\boxtimes$	•		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<b>X</b> 10 -			
20       X       Proper cold holding temperatures       X       47       X       Non-food contact surfaces clean       X       0       X       0         21       X       Proper date marking & disposition       3       130       Physical Facilities       .2654, .2655, .2656         22       X       Time as a public health control: procedures & 210       Hot & cold water available; adequate pressure       210       100	19 🗌 🔀 🗌 🗍 Proper hot hold	ing temperatures	3 🗙				46		$\mathbf{X}$			Warewashing facilities: installed, maintained, &	<b>X</b> 0.5 O 🗆			
22       X       Time as a public health control: procedures & 210       48       Hot & cold water available; adequate pressure       210       1         23       X       Consumer Advisory       2653       49       X       Plumbing installed; proper backflow devices       210       1         23       X       Consumer advisory provided for raw or undercooked foods       1630       50       X       Sewage & waste water properly disposed       210       1	20 🗆 🔀 🗀 🕒 Proper cold hol	ding temperatures	<b>X</b> 1.5	0 🗙	×		47		X				<b>X</b> 0.5 0			
22       21 <td< td=""><td>21 🛛 🗌 🗌 Proper date ma</td><td>rking &amp; disposition</td><td>3 1.5</td><td>0 🗆</td><td></td><td></td><td>P</td><td>nysi</td><td>cal F</td><td>aci</td><td>litie</td><td>s .2654, .2655, .2656</td><td></td><td></td></td<>	21 🛛 🗌 🗌 Proper date ma	rking & disposition	3 1.5	0 🗆			P	nysi	cal F	aci	litie	s .2654, .2655, .2656				
Consumer Advisory       .2653       49       X       Plumbing installed; proper backflow devices       21       X          23       X       Consumer advisory provided for raw or undercooked foods       1030        50       X       Sewage & waste water properly disposed       21          49       X       Plumbing installed; proper backflow devices       21           23       X       Consumer advisory provided for raw or undercooked foods       1030         Sewage & waste water properly disposed       21          49       X       Plumbing installed; proper backflow devices       21 <td< td=""><td></td><td>c health control: procedures &amp;</td><td>21</td><td>0</td><td></td><td></td><td>48</td><td>X</td><td></td><td></td><td></td><td>Hot &amp; cold water available; adequate pressure</td><td>210</td><td></td></td<>		c health control: procedures &	21	0			48	X				Hot & cold water available; adequate pressure	210			
1       1	Consumer Advisory						49		X			Plumbing installed; proper backflow devices	21 🗙 🗆			
Highly Susceptible Populations       .2653         24       Pasteurized foods used; prohibited foods not offered       3 130         24       .2653, .2657         25       .2653, .2657         26       Food additives: approved & properly used       1 030         26       Toxic substances properly identified stored, & used       210         26       .2653, .2657, .2654, .2658         27       Compliance with Approved Procedures       .2653, .2654, .2658	23  Consumer advi undercooked for	sory provided for raw or ods	1 0.5	0 🗆			50	X				Sewage & waste water properly disposed	2100			
24       X       Prasted roots used, promitted roots not       3 130       A       A cleaned         Chemical       .2653, .2657       52       X       Garbage & refuse properly disposed; facilities       1 030       C         25       X       Food additives: approved & properly used       1 030       53       X       Physical facilities installed, maintained & clean       X       050       X       C         26       X       Toxic substances properly identified stored, & used       210       C       54       X       Meets ventilation & lighting requirements; disided areas used       1 00       X       X         27       X       Compliance with variance, specialized process, compliance with variance compliance with variance, specialized process, compliance with variance compliance	Highly Susceptible Populations	.2653			! !				X							
25       Solution       Food additives: approved & properly used       1030       53       Physical facilities installed, maintained & clean       X       00       X         26       Toxic substances properly identified stored, & used       210       4       Meets ventilation & lighting requirements;       1       0       X       0	24 🗀 🗠 🗠 offered		3 1.5	0								Garbage & refuse properly disposed; facilities				
26       Image: Conformance with Approved Procedures .2653, .2654, .2658         27       Image: Compliance with variance, specialized process,																
20 X       1       1000000000000000000000000000000000000																
Total Deductions: 19.5			21	0			54		X				180			
									Total Deductions:	19.5						

this

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

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT 2841	Establishment ID: 3034011247						
Location Address:       2721 PETERS CREEK PARKWAY         City:       WINSTON SALEM       State: NC         County:       34 Forsyth       Zip: 27127         Wastewater System:       X Municipal/Community       On-Site System         Water Supply:       X Municipal/Community       On-Site System         Permittee:       NPC INTERNATIONAL         Telephone:       (336) 785-4435	☑ 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 2:						
l elephone: (336) 765-4435	Email 3:						
Temperature Observations							
Effective January 1, 2019 Cold Holding will change to 41 degrees							

ltem 9-29-20	Location Sherell Daye	Temp 000	ltem salad	Location bar 55-58	Temp 56	ltem 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	Sherell M. De
Regulatory Authority (Print & Sign	): <sup>Nora</sup>	First	Sykes	Last	Man -
REHS II	2664	- Sykes, Nora			_ Verification Required Date: / /
REHS Contact Phone Numbe	r: ( <u>33</u>	<u>6)703-31</u>	61		
North Carolina Department	t of Health &			ublic Health   Enviro  pportunity employer.	nmental Health Section • Food Protection Program
1104		Page 2 of Foo	d Establishm	nent Inspection Report.	3/2013

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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.
- 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.
- 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. 0pts.
- 51 6-501.18 Cleaning of Plumbing Fixtures C-REPEAT-Urinal heavily soiled inside and outside. Plumbing fixtures shall be maintained clean.
- 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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