Food Establishment Inspection Report

Score: 85

Establishment Name: PIZZA HUT LEWISVILLE
Establishment ID: 3034020436

Location Address: 5062 STYERS FERRY RD

☒ Inspection ☐ Re-Inspection

City: LEWISVILLE
State: NC
Date: 0 5 / 1 3 / 2 0 1 9   **Status Code:** A

Zip: 27023
County: 34 Forsyth
Time In: 0 2 : 3 0 ○ am ☒ pm   **Time Out:** 0 5 : 0 5 ○ am ☒ pm
Total Time: 2 hrs 35 minutes

Permittee: NPC INC
Category #: II

Telephone: (336) 778-2118

FDA Establishment Type: Fast Food Restaurant

Wastewater System: ☒ Municipal/Community ☐ On-Site System
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
Supervision					**.2652**				
1	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	☒ 0	☐	☒	☐
Employee Health					**.2652**				
2	☐	☒			Management, employees knowledge; responsibilities & reporting	3 1.5 ☒	☒	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3 1.5 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 0.5 0	☐	☐	☐
Preventing Contamination by Hands					**.2652, .2653, .2655, .2656**				
6	☐	☒			Hands clean & properly washed	☒ 2 0	☒	☒	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 1.5 0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2 1 ☒	☒	☐	☐
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 1.5 0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	☒ 1.5 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 1.5 0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3 1.5 0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3 1.5 0	☐	☐	☐
19	☐	☐	☐	☒	Proper hot holding temperatures	3 1.5 0	☐	☐	☐
20	☐	☒			Proper cold holding temperatures	3 1.5 ☒	☒	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3 1.5 ☒	☒	☐	☐
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 0.5 0	☐	☐	☐
Highly Susceptible Populations					**.2653**				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 1.5 0	☐	☐	☐
Chemical					**.2653, .2657**				
25	☒	☐			Food additives: approved & properly used	1 0.5 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 0.5 0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2 1 0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1 0.5 0	☐	☐	☐
Food Temperature Control					**.2653, .2654**				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1 0.5 0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1 0.5 0	☐	☐	☐
34	☐	☒			Thermometers provided & accurate	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 ☒ 0	☒	☐	☐
38	☒	☐			Personal cleanliness	1 0.5 0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1 0.5 0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1 0.5 0	☐	☐	☐
Proper Use of Utensils					**.2653, .2654**				
41	☒	☐			In-use utensils: properly stored	1 0.5 0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1 ☒ 0	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1 0.5 ☒	☐	☐	☐
44	☒	☐			Gloves used properly	1 0.5 0	☐	☐	☐
Utensils and Equipment					**.2653, .2654, .2663**				
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 ☒ 0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒ 0.5 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 0.5 0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1 0.5 ☒	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒ 0.5 0	☐	☒	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	☒ 0.5 0	☐	☒	☐

Total Deductions: 15

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT LEWISVILLE

Establishment ID: 3034020436

Location Address: 5062 STYERS FERRY RD

☒ Inspection ☐ Re-Inspection Date: 05/13/2019

City: LEWISVILLE   State: NC

Comment Addendum Attached? ☒   Status Code: A

County: 34 Forsyth   Zip: 27023

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

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

Email 1: store2582@npc.international.com

Permittee: NPC INC

Email 2:

Telephone: (336) 778-2118

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
mozzarella	pizza prep	48						
sausage	"	39						
chx wing	sm. cooler	39						
pasta	walk-in	32						
sauce	"	40						
hot water	3 comp sink	160						
Cl sani	dish machine (ppm)	50						
quat sani	buckets (ppm)	200						

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   2-102.12 Certified Food Protection Manager - C One employee present at beginning of inspection did not have documentation of food safety training; employee just took a class but was unsure if it was Food Handler or Food Protection Manager. At least one employee who has supervisory and management responsibility and the authority to dirsct and control food prep shall be a certified food protection manager. Lack of food safety training is a REPEAT from the previous inspection dated 5/25/18.

2   2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P Employee unable to name the 5 reportable illnesses and 5 reportable symptoms. All employees must be informed of their responsibility to report. CDI - REHS printed a copy of the Employee Health policy to post in the kitchen.

6   2-301.14 When to Wash - P Driver returned from delivery, entered kitchen, and handled single service items and items at dish area without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with...unwrapped single-use articles. CDI - REHS spoke with driver about hand washing.
2-301.12 Cleaning Procedure - P Employee entered kitchen and rinsed hands at hand sink, hand wash process took less than 5 seconds. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. CDI - REHS spoke with employee; hands were rewashed. *Hand washing is a REPEAT from previous inspection.

Person in Charge (Print & Sign): First Angela   Last Mendonsa

Regulatory Authority (Print & Sign): First Aubrie   Last Welch

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 05 / 22 / 2019

REHS Contact Phone Number: (336) 703 - 3131

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Observations and Corrective Actions
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8   6-301.12 Hand Drying Provision - PF Paper towel dispenser at hand sink by dish machine was not working today. Each hand wahsing sink shall be provided with individual, disposable towels. CDI - battery replaced.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P All dishes checked today had food debris/greasy residue - plastic dough pans, pizza pans, metal containers, knives, etc. Food contact surfaces of utensils shall be clean to sight and touch. CDI - discussion with employee about dish washing; items to be rewashed. REPEAT from previous inspection.
     4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Employee stated that spatulas are washed nightly; all items in continuous use, such as spatulas, pizza knives, chicken wing bowls, etc must be washed, rinsed, and sanitized a minimum of once every 4 hours.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P mozzarella overstacked in pizza prep cooler; it was 48F at top of container and 41 at base of container. Do not stack past fill line. ALl potentially hazardous foods held cold must be 41F or below. CDI - employee portioned cheese into 2 containers.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Bags of meats - sausages, beef, etc in walk-in cooler are given time limits that exceed the approved times outlined in the Food Code. For example, sausage had a thaw date of 5/11, ready date of 5/13, and discard date 5/20. This is not an issue as long as bag is sealed from the manufacturer; however, once the bag is opened, it is limited to a maximum of 7 days which includes the day the bag is opened. Employee stated that, for example, if bag was opened today (Monday), it would be dated with discard date of next Wednesday, which exceeds the 7 day limit (in this example, the beef would need to be disposed of on Sunday). CDI - discussion with employee; this practice not directly observed during the inspection, so points were not deducted.

34   4-203.11 Temperature Measuring Devices, Food-Accuracy - PF 1 of 2 dial stem thermometers checked during inspection was not accurate; when placed in ice water, one read 20F, the other 30F. Food temp measuring devices shall be accurate to +/- 2 degrees F.
     4-302.12 Food Temperature Measuring Devices - PF The 2 aforementioned thermometers were the only ones available in the establishment. Since items such as chicken wings need to be temped, a thermometer with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately masure temps in thin foods.

37   3-307.11 Miscellaneous Sources of Contamination - C Bag of cubed cheese contacting loose cubed cheese in container. Food shall be protected from cross contamination.

42   4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Shelving units/racks used for dish storage have buildup and grease. Cleaned equipment and utensils shall be stored in a clean, dry location.
     4-901.11
     Equipment and Utensils, Air-Drying Required - C Small pizza pans nested together while wet. Allow all dishes to air dry before stacking.

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Spell

43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Buildup/debris on racks where pizza boxes ae stored. Single service articles shall be stored in a clean, dry location.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Knives with damaged blades/missing tips; whisks with broken tines; pizza pans with excessive carbon buildup. Excessive ice buildup in base of 2 door freezer. Top pizza oven not working. Re-wrap pipe under compressor in walk-in cooler- black coating is damaged/shredded. Equipment shall be maintained in good repair.

47   4-602.13 Nonfood Contact Surfaces - C Cleaning is needed throughout, including but not limited to: interior and exterior of equipment, such as pizza prep table - gaskets, handles, vent on front left; all shelving units - (excessive buildup of grease/food debris), inside basins of sinks, as well as around faucets; fan guards on compressor in walk-in cooler; gray cart, etc. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

52   5-501.15 Outside Receptacles - C One dumpster door open today; keep doors closed.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C building in poor condition. Damaged floor tiles, particularly around floor drains; baseboards need to be replaced/reglued such as by walk-in cooler; thorough cleaning is needed for floors, walls, and ceilings - esp. under equipment such as the pizza prep table, and walls around oven, as well as ceiling around vents due to dust buildup. Facilities shall be maintained clean and in good repair.

54   6-303.11 Intensity-Lighting - C Lighting measured low in following areas (measured in foot candles): 30-40 at pizza prep table, 28 at prep sink. Increase lighting intensity to meet at least 50 foot candles in areas of food preparation. REPEAT. ALos, replace burned out bulbs.
6-202.11 Light Bulbs, Protective Shielding - C light covers/lenses should be maintained in good repair; seat properly in ceiling to eliminate gaps, and replace cracked ones. Cleaning is also needed.

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