Food Establishment Inspection Report

Score: 95

Establishment Name: PAPA JOHNS 139
Establishment ID: 3034020609

Location Address: 4968 MARTIN VIEW LANE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM **State:** NC
Date: 0 7 / 0 8 / 2 0 1 9 **Status Code:** A

Zip: 27104 **County:** 34 Forsyth
Time In: 0 1 : 1 0 ○ am ⊗ pm **Time Out:** 0 3 : 1 0 ○ am ⊗ pm

Total Time: 2 hrs 0 minutes

Permittee: CODECO
Category #: II

Telephone: (336) 659-9700

FDA Establishment Type: _____

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

No. of Risk Factor/Intervention Violations: 3

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

No. of Repeat Risk Factor/Intervention Violations: 1

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 0	☐	☐	☐
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	4 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 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 1.5 0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 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 ☒ 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 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 0.5 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 0.5 0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1 0.5 0	☐	☐	☐
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 1 0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1 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 ☒	☐	☐	☐
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	☐	☒	☐
53	☐	☒			Physical facilities installed, maintained & clean	1 0.5 ☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5 0	☐	☐	☐

Total Deductions: 5

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CR Off
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Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth   Zip: 27104

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

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

Permittee: CODECO

Telephone: (336) 659-9700

☒ Inspection   ☐ Re-Inspection   Date: 07/08/2019

Comment Addendum Attached? ☐   Status Code: A

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

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
tomato	walk-in cooler	39	mozzarella	make-unit	40			
beef	walk-in cooler	35	canadian	make-unit	41			
philly steak	walk-in cooler	38	chicken	make-unit	45			
sausage	make-unit	40	hot water	3-compartment sink	141			
beef	make-unit	39	quat (ppm)	bottle	200			
spicy sausage	make-unit	38	quat (ppm)	3-compartment sink	200			
canadian	make-unit	39						
tomato	make-unit	41						

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 - Repeat - No person present with ANSI food protection manager certification at time of inspection. At least 1 employee shall be present during all hours of operation with ANSI food protection manager certification.

✓ Spell

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Chicken poppers in make-unit measured 45F. Potentially hazardous foods in cold holding shall measure 41F or less. Employee said that the container was left on counter while employee was doing other tasks and then placed back in cooler. CDI - Manager instructed on proper cold holding temperatures. 0 pts.

21   3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Spinach dip was prepared on 6-26 and had yet to be discarded. Also, chicken poppers, steak and beef in the walk-in cooler were date marked for 7 days after day of preparation. PH RTE foods shall be discarded 7 days from the date of preparation, with day 1 being the date of preparation. CDI - Dates corrected and spinach dip discarded.

Lock Text ◯

Person in Charge (Print & Sign):   First   Last

Regulatory Authority (Print & Sign): Andrew   First   Lee   Last

REHS ID: 2544 - Lee, Andrew

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 2 8

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<table>
<tr><td colspan="2">Observations and Corrective Actions
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Spell</td></tr>
</table>

37   3-307.11 Miscellaneous Sources of Contamination - C - Repeat - 1 employee drink stored on shelf in walk-in cooler above boxes of unopened food. Employee beverages and food must be stored segregated from food that will be sold. Store on a low shelf.

49   5-205.15 (B) System maintained in good repair - C - Leak present at hose connected to chemical tower at 3-compartment sink faucet. Plumbing fixtures shall be maintained in good repair. 0 pts.

52   5-501.114 Using Drain Plugs - C - Repeat - No drain plug on bottom of cardboard dumpster. Contact waste management company to install drain plug.

53   6-501.12 Cleaning, Frequency and Restrictions - C - Cleaning necessary underneath dry storage shelf on floor. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Crack present in mop sink basin and hole present in wall at mop sink. Floors, walls and ceilings shall be easily cleanable. 0 pts.

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