Food Establishment Inspection Report

Establishment Name: PAP	PA JOHN'S #1503	Establishment ID: 3034020841
Location Address: 4172 CLEM		-
City: CLEMMONS	State: North Carolina	Date: 11/24/2021 Status Code: A
Zip: 27012 Cou	unty: 34 Forsyth	Time In: 12:22 PM Time Out: 2:00 PM
Permittee: CODECO, INC.		- Category#: II
Telephone : (336) 778-1200		
	○ Re-Inspection	FDA Establishment Type: Fast Food Restaurant
Wastewater System:		
Municipal/Community	On-Site System	No. of Risk Factor/Intervention Violations: 6
Water Supply:		No. of Repeat Risk Factor/Intervention Violations: 0
Municipal/Community	On-Site Supply	

		8	M	lur	nicipal/Community On-Site Supply									_	_
	Ris	k fa	cto	rs: (e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing for Interventions: Control measures to prevent foodborne illness	dbo	orne	illr		s			G	ood	F
С	ò	mp	lia	nc	e Status	(וטכ	Г	CDI	R	VR	C	or	mp	li
S	upe	ervis	ion		.2652							S	afe	Foo	d
1	IN	о х т	N/A		PIC Present, demonstrates knowledge, &	x		0				30	IN	συτ	Ī
	\vdash	1			performs duties	+		Н			H	31	Ж	συτ	
2	IN	ο) (τ	N/A		Certified Food Protection Manager	X		0			Щ	32	IN	оит	
E	mp	loye	e H	ealt		_								L	Ľ
3	IN	οχτ			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X	Х			F	ood	l Ter	nį
4	Ņ	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			\vdash	33	ìM	оит	-
5	IN	оХт			Procedures for responding to vomiting & diarrheal events	1	0.5	X	Х			34		OUT	Į.
G	00	d Hy	gie	nic	Practices .2652, .2653							35	_	OUT	ť
6		ОИТ			Proper eating, tasting, drinking or tobacco use	1	0.5	0				36		ουτ	+
7	X	оит			No discharge from eyes, nose, and mouth	1	0.5	0				F	ood	llde	nt
Pi	ev	entir	ng (Con	tamination by Hands .2652, .2653, .2655, .265	6					į	37	ìX	тио	Т
8	Х	OUT			Hands clean & properly washed	4	2	0						entic	_
9	IN	о х (т	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	X	0	Х			38	Г	оит	Т
10	M	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0					^	-	1
Α	ppi	rove	d S	our	ce .2653, .2655							39	M	оит	-
11	X	оит			Food obtained from approved source	2	1	0			П	40			⊥
12	IN	OUT		1)X (1		2	1	0				41	M	O)(1 TUO	+
13	IN	о х (т			Food in good condition, safe & unadulterated	2	1	X	Х		Ш	42	1	OUT	+
14	IN	оит	Ŋ Ø	N/O	Required records available: shellstock tags, parasite destruction	2	1	0						er U	_
Pi	ote	ectio	n fi	rom	Contamination .2653, .2654							43	M	оит	T
15	ıχ	оит	N/A	N/O	Food separated & protected	3	1.5	0				44	IN	о х (т	Ī
16	×	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0						7	1
17	M	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				45	×	ουτ	
					ardous Food Time/Temperature .2653							46	M	ουτ	1
-	-	OUT	-			3	1.5	-			L.i	U	ten	sils	ar
		OUT OUT				3	1.5	-			H		Π		Т
		OUT				3	1.5	-			\vdash	47	M	συτ	1
_		OUT				3	1.5	-			\vdash			<u></u>	ļ
23	X	оит	N/A	N/O		3	1.5	-				48	M	оит	-
24	įΧ	оит	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0				49		OUT	╀
С	ons	sume	er A	dvi	sory .2653							Р	hys	ical	F
-	_	оит		_	Consumer advisory provided for raw/	1	0.5	٥				50	M	оит	1
					undercooked foods	_	0.5	Ů			Щ	51	M	ουτ	
Н	gh	ly S	ısc	epti	ble Populations .2653	_					,	52	M	OUT	1
26	IN	оит	• X A		Pasteurized foods used; prohibited foods not offered	3	1.5	0				53	×	ουτ	•
	_	nica			.2653, .2657							54	IN	о х (т	ſ
-	-	OUT		_	Food additives: approved & properly used	1	0.5	-						ļ.,	╀
28	X	оит	N/A	L	Toxic substances properly identified stored & used	2	1	0			Щ	55	IN	0)(1	1
		orm out			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	2	1	0				56	×	ουτ	
	Ĺ				reduced oxygen packaging criteria or HACCP plan	Ĺ	Ĺ	Ĺ							

Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained seed for the holding 1 0 5 0 methods Variance obtained seed 1 0 5 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained seed or to the holding 1 0 methods Variance obtained seed 1 0 methods Variance obtained for specialized processing 2 1 0 methods Variance obtained seed should seed stored 1 0 methods Variance obtained seed stored 1 0 0 methods Variance obtained seed stored 1 0 0 methods Variance obtained seed stored 1 0 0 methods Variance obtained seed						Good Retail Practices						
Safe Food and Water 2653, 2655, 2658		G	ood	Reta	ail P	·	tho	gens	, ch	nemica	als,	
Safe Food and Water 2653, 2655, 2658 N Out XA Pasteurized eggs used where required 1 0.5 0						and physical objects into foods.						
1 0 0 0 0 0 0 0 0 0	С	or	npl	iar	ıce	Status		OUT	Γ	CDI	R	VF
	Sa	ife	Food	l an	d Wa	ater .2653, .2655, .2658						
Variance obtained for specialized processing				ìX A		Pasteurized eggs used where required	1	0.5	0			
The color Sc The color The color Sc The color	31	X	OUT			Water and ice from approved source	2	1	0			
Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	32	IN	оит)X A			2	1	0			
	Fo	ood	Ten	nper	atur	e Control .2653, .2654						
	33	Ж	оит				1	0.5	0			
Thermometers provided & accurate	34						1	0.5	0			
Food Identification 7 X Out	35	/\	$\overline{}$	N/A	N/O		-	_	-			
	36	X	OUT			Thermometers provided & accurate	1	0.5	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Noutharm Insects & rodents not present; no unauthorized animals 2 1 0 0 0 0 0 0 0 0 0	Fo	ood	lder	ntific	catio	n .2653						
Insects & rodents not present; no unauthorized animals 1	37	Ж	оит			Food properly labeled: original container	2	1	0			
	Pr	eve	entio	n of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
Preparation, storage & display 2 1 0 0 N (MT Personal cleanliness 1 0.5 K 1 M OUT Wiping cloths: properly used & stored 1 0.5 0 2 M OUT Washing fruits & vegetables 1 0.5 0 2 M OUT Washing fruits & vegetables 1 0.5 0 2 M OUT Washing fruits & vegetables 1 0.5 0 0 0 0 0 0 0 0 0	38	×	оит				2	1	0			
	39	×	оит				2	1	0			
Note	40	IN	о)(т				1	0.5	X			
Proper Use of Utensils 2653, 2654	41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
In-use utensils: properly stored 1 0.5 0	42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Utensils, equipment & linens: properly stored, dried & handled 1	Pr	оре	er Us	se o	f Ute	ensils .2653, .2654						
dried & handled 1 0.5 0 X Single-use & single-service articles: properly stored & used	43	M	OUT			In-use utensils: properly stored	1	0.5	0			
Stored & used 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0 0 1 0.5 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	44	IN	о) (т				1	0%5	0		х	
Utensils and Equipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used Warewashing facilities: installed, maintained & 1 0.5 0 Warewashing facilities: installed, maintained & 1 0.5 0 Non-food contact surfaces clean Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 M Out N/A	45	×	оит			stored & used	1	0.5	0			
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used Warewashing facilities: installed, maintained & 1 0.5 0 Non-food contact surfaces clean 1 0.5 0 Physical Facilities 2654, 2655, 2656 N Out N/A Hot & cold water available; adequate pressure 1 0.5 0 Nout N/A Plumbing installed; proper backflow devices 2 1 0 Nout N/A Sewage & wastewater properly disposed 2 1 0 W Out N/A Sewage & wastewater properly disposed 1 0.5 0 Toilet facilities: properly constructed, supplied & cleaned 4 IN ONT Garbage & refuse properly disposed; facilities maintained 5 IN ONT Physical facilities installed, maintained & clean 1 0.5 X Meets ventilation & lighting requirements; designated areas used	46	M	оит			Gloves used properly	1	0.5	0			
approved, cleanable, properly designed, constructed & used Warewashing facilities: installed, maintained & 1 0.5 0 Mout Non-food contact surfaces clean 1 0.5 0 Physical Facilities A tout Plumbing installed; proper backflow devices 2 1 0 Mout Plumbing installed; proper backflow devices 2 1 0 Mout Plumbing installed; proper backflow devices 2 1 0 Mout N/A Sewage & wastewater properly disposed 2 1 0 Mout N/A & cleaned 1 0.5 0 Garbage & refuse properly disposed; facilities maintained & clean 1 0.5 K Meets ventilation & lighting requirements; designated areas used	Ut	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
used; test strips Non-food contact surfaces clean	47	M	оит			approved, cleanable, properly designed,	1	0.5	0			
Physical Facilities 2654, 2655, 2656 M Out N/A Hot & cold water available; adequate pressure 1 0.5 0 M Out N/A Hot & cold water available; adequate pressure 1 0.5 0 M Out Plumbing installed; proper backflow devices 2 1 0 M Out Sewage & wastewater properly disposed 2 1 0 M Out Sewage & wastewater properly disposed 2 1 0 M Out N/A Toilet facilities: properly constructed, supplied 1 0.5 0 M Out Garbage & refuse properly disposed; facilities 1 0.5 0 M Out Physical facilities installed, maintained & clean 1 0.5 0 M Out Meets ventilation & lighting requirements; 1 0.5 0	48	×	оит				1	0.5	0			
O Out N/A Hot & cold water available; adequate pressure 1 0.5 0	49	×	оит			Non-food contact surfaces clean	1	0.5	0			
Plumbing installed; proper backflow devices 2 1 0 Note that the proper section of the	Pł	nys	ical	Faci	ilitie	.2654, .2655, .2656						
2 M OUT Sewage & wastewater properly disposed 2 1 0 0 3 M OUT N/A Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 4 IN OUT Garbage & refuse properly disposed; facilities maintained 1 0.5 M 5 IN OUT Physical facilities installed, maintained & clean 1 0.5 M Meets ventilation & lighting requirements; designated areas used 1 0.5 0	50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
Toilet facilities: properly constructed, supplied & cleaned IN OXT Garbage & refuse properly disposed; facilities maintained IN OXT Physical facilities installed, maintained & clean Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; designated areas used Toilet facilities: properly constructed, supplied 1 0.5 0 0.5 X	$\overline{}$		$\overline{}$				2	1	0			
& cleaned 4 IN OXT Garbage & refuse properly disposed; facilities maintained 1 0.5 IX Garbage & refuse properly disposed; facilities maintained 1 0.5 IX Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; designated areas used	52	M	OUT		Ш		2	1	0		П	
maintained 1 0.5 K in oxt Physical facilities installed, maintained & clean 1 0.5 K Meets ventilation & lighting requirements; designated areas used 1 0.5 0	53	×	оит	N/A		& cleaned	1	0.5	0			
Meets ventilation & lighting requirements; designated areas used 1 0.5 0	54		Ĺ			maintained	-	_	<u> </u>			
designated areas used 1 0.5 0	55	IN	о х (т		\square	*	1	0.5	X			
TOTAL DEDUCTIONS: 4.5	56	M	оит				1	0.5	0			
						TOTAL DEDUCTIONS:	4.	5				





Score: 95.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020841 Establishment Name: PAPA JOHN'S #1503 Date: 11/24/2021 Location Address: 4172 CLEMMONS RD. X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A Zip: 27012 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:papaerich@aol.com Water Supply: Municipal/Community On-Site System Permittee: CODECO, INC. Email 2: Telephone: (336) 778-1200 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 133 Hot water 3 comp sink 200 Quat sanitizer 3 comp sink - ppm 199 Meats pizza Reheat 39 Pizza make unit Sausage 34 Ham Pizza make unit 36 Chicken Pizza make unit 37 Tomatoes Pizza make unit 40 Pizza make unit Cheese 38 Meatballs Pizza reach-in 38 Ambient Reach-in cooler 39 Walk-in cooler Chicken 39 Beef Walk-in cooler 39 Philly steak Walk-in cooler First Last Person in Charge (Print & Sign): Todd Edwards First Last Christy Whitly Ris

> REHS ID: 2610 - Whitley, Christy Verification Required Date:

Whitley



Regulatory Authority (Print & Sign): Christy

Comment Addendum to Inspection Report

Establishment Name: PAPA JOHN'S #1503 Establishment ID: 3034020841

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 2-103.11 (A) (P) (Pf) The person-in-charge (PIC) shall ensure that: employees are preventing cross-contamination of ready-to-eat with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Education, food voluntarily discarded that was barehanded. // 2-102.11 (A), (B) and (C) (1), (4) (16) (PF) Priority item being violated during inspection. CDI: Provided education to PIC and handouts.
- 2 2-102.12 (A) Certified Food Protection Manager (C) Food protection manager certification for person-in-charge (PIC) at establishment has expired. The PIC shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM. Obtain re-certification.
- 3 2-201.11 (A), B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Employees are aware of illnesses and symptoms to be reported, however current copy of employeehealth policy does not have salmonella nontyphoidal as one of the reportable illnesses. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: norovirus, hepatitis A virus, shigella spp., shiga-toxin producing e.coli, salmonella typhi or salmonella nontyphoidal. CDI- Management educated and provided with new employee health policy containing reportable illnesses and symptoms
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have a written procedure in place for clean-up of vomit or diarrheal incidents. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI- Management educated and provided educational flyers and with an example of a written procedure that they may use.
- 9 3-301.11 Preventing Contamination from Hands (P) Food employee observed removing Papadilla from oven and using bare hands to cut and fold food into box. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Employee educated, Papadilla voluntarily discarded and remade.
- 13 3-202.15 Package Integrity (Pf) Four cans of pizza sauce storage on can rack with heavy dents along top/bottom seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: Segregated to be returned to supplier.
- 40 2-402.11 Effectiveness Hair Restraints (C) Two employees with facial hair actively preparing food, lacking beard guards. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Repeat. One container containing clean utensils with glitter/confetti in the bottom of the container. / Three additional containers with clean utensils, lids, and sauce bottoms were soiled. Cleaned equipment and utensils shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 54 5-501.113 Covering Receptacles (C) All doors on shared dumpster and recyclables dumpster left open. Maintain doors and lids tight fitting and closed to prevent pest harborage.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Recaulk around handwashing sinks to splash guards as caulk has deteriorated and debris is collecting. Maintain physical facilities and all attachments cleanable and in good repair.