Food Establishment Inspection Report

Score: 92

Establishment Name: PIZZA HUT #2831

Location Address: 2430 LEWISVILLE CLEMMONS RD

City: CLEMMONS **State:** NC

Zip: 27012 **County:** 34 Forsyth

Permittee: NPC INC

Telephone: (336) 766-0538

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

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

Establishment ID: 3034011105

☒ Inspection ☐ Re-Inspection

Date: 02/05/2016 **Status Code:** A

Time In: 03:15 ○ am ⊗ pm **Time Out:** 05:30 ○ am ⊗ pm

Total Time: 2 hrs 15 minutes

Category #: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

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	2 / 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	☒ / 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 / ☒ / 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 / 0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3 / 1.5 / 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	☒ / 1 / 0	☐	☒	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2 / 1 / 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	☐	☐	☐
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 / 0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒ / 0.5 / 0	☐	☒	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 / 0.5 / 0	☐	☐	☐

Total Deductions: 8

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 1 of 3 Food Establishment Inspection Report, 3/2013
CR Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT #2831   Establishment ID: 3034011105

Location Address: 2430 LEWISVILLE CLEMMONS RD   ☒ Inspection ☐ Re-Inspection   Date: 02/05/2016
City: CLEMMONS   State: NC   Comment Addendum Attached? ☐   Status Code: A
County: 34 Forsyth   Zip: 27012   Category #: II
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System   Email 1: store2831@npc.international.com
Permittee: NPC INC   Email 2:
Telephone: (336) 766-0538   Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken wings	cook to	194						
pepperoni	reheating	186						
shredded	salad bar	45						
pasta	walk in	39						
chicken	pizza prep	40						
sausage	pizza prep	41						
cut	salad bar	45						

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.

8   5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: REPEAT: Handsink in the food prep/utensil washing area had a tea urn sitting in it and was partially blocked by the trash can. Handsinks shall be accessible at all times for employee use. CDI: The PIC removed the tea urn and moved the trash can.   ✓ Spell

14   4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: The dishmachine chlorine concentration was reading 0 ppm. The chlorine container was empty. CDI: The PIC changed the chlorine container and primed the machine. It is now at 50 ppm. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P: The drink machine nozzles had build-up on them. Drink nozzles shall be cleaned a frequency necessary to preclude accumulation of soil or mold. CDI: All nozzles were removed and cleaned.

36   6-202.15 Outer Openings, Protected - C: REPEAT: Drive thru window does not close on its own. Repair the window to be self-closing.

Person in Charge (Print & Sign):   *First* Matthew   *Last* Stark   See paper file

Regulatory Authority (Print & Sign): *First* Angie   *Last* Pinyan   See paper file

REHS ID: 1690 - Pinyan, Angie   Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 0

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 2 of ___3___   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT #2831   Establishment ID: 3034011105

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.

✔
Spell

46   4-302.14 Sanitizing Solutions, Testing Devices - PF: There were no quat test strips available to check strength of quat sanitizer for the utensil sink and sanitizer buckets. CDI: The REHS left enough Quat test paper to use a couple of days. The PIC called their chemical rep to bring a couple quat test strips to the store.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Clean refrigeration gaskets, dry storage racks, lower shelves and tables. Food contact and nonfood contact surfaces shall be kept free of grease, dust, food debris and other debris.

53   6-501.12 Cleaning, Frequency and Restrictions - C: Clean floors along the walls and under equipment esp drink station table. Clean walls at utensil washing and food prep areas. Also clean wall of pizza sauce splatter under the front counter.

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

Page 3 of 3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT #2831   Establishment ID: 3034011105

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.

✓
Spell

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

Page 4 of ___ N/A Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT #2831   Establishment ID: 3034011105

Spell ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 5 of ___N/A___ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT #2831   Establishment ID: 3034011105

Spell

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

Page 6 of N/A **Food Establishment Inspection Report, 3/2013**