

Food Establishment Inspection Report

Score: 90.5

Establishment Name: PIZZA HUT

Establishment ID: 3034011061

Location Address: 3069 KERNERSVILLE RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 10 / 2014 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 12 : 55 ^{am}_{pm} Time Out: 04 : 00 ^{am}_{pm}

Permittee: NPC INTERNATIONAL INC

Total Time: 3 hrs 5 minutes

Telephone: (336) 788-9052

Category #: II

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

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations:

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<input type="checkbox"/>

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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:							9.5			

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/10/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: II

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

Email 1: store2842@npcinternational.com

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

Email 2:

Permittee: NPC INTERNATIONAL INC

Email 3:

Telephone: (336) 788-9052

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Pasta	Walk in cooler	39	Chicken	Make top	42			
Lettuce	Salad Bar	45	Tomatoes	Make top	44			
Tomoatoes	Salad Bar	45	Air temp	Make unit	41			
Pizza	Hot bar	136	Chicken	Final cook	187			
Pasta	Hot bar	145	Chicken Pizza	Final cook	202			
Sauce	Hot bar	152	Hot water	3 compartment sink	140			
Sauce	Make top	42	Sanitizer	Chlorine dishmachine	50			
Sausage bites	Make top	40	Sanitizer	Quat 3 compartment	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 - . PIC present does not have food protection manager certification. PIC shall have ANSI accredited food protection manager certification and must be present during all hours of operation.



- 14 . 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Three utensils and can opener were found visibly soiled. Utensils shall be clean to sight and touch. CDI- Utensils were rewashed. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - One soda nozzle was severely soiled all others had moderate build up. Soda nozzles shall be cleaned as specified by the manufacturer or as often necessary to prevent build up of soil or mold. CDI- PIC soaked and rewashed all soda nozzles. // Ensure that bowls and spatulas or any other utensils are being cleaned according to Pizza Hut procedures which states that it shall be cleaned and sanitized every 2 hours.

- 22 3-501.19 Time as a Public Health Control - P,PF - PIC states that time as a public health control is used for quality and safety of pizza and pasta. Procedures are not at the establishment. Procedures shall be maintained at the establishment at all times. Verification is required for procedures by 9/20/2014. Contact Wendy Grijalva at 336-703-3157 or at grijalwm@forsyth.cc when procedures are submitted.

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

Regulatory Authority (Print & Sign): Wendy First Grijalva Last

Wendy Grijalva, REHS

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 09 / 20 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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- 38 2-402.11 Effectiveness-Hair Restraints - C - . 0 pts. - One dish washing employee forgot to place hair restraint on after break. Employees shall wear an effective hair restraint at all times when working with food, clean equipment, clean linens, and single service items. CDI- Employee donned hair restraint.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts. - One out of five containers holding sanitizer was visibly soiled. Solutions where wet wiping cloths are stored shall be free of food debris and visible soil. Ensure that solutions remain clean at all times and are changed at a frequency necessary.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts. - 3 measuring cup handles were stored in direct contact with pasta and sausage. Handles shall be maintained away from food at all times. CDI- PIC removed handles from food. She states that cups are never left in food.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Repeat - Pizza pans stored on floor under large booth. Utensils shall be stored at least 6 inches off the floor in a clean dry location. Do not store any utensils, linens, single service items, or equipment in the booths./ Utensils on shelving stored to the right of handwashing sink are exposed to splash of water. Install a splash guard on both sides of handwashing sink that is at least 12 inches tall to avoid splash from handwashing sink at all times. // 4-901.11 Equipment and Utensils, Air-Drying Required - C - Three containers found stacked wet. Utensils shall be allowed to air dry after cleaning.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Missing door hinge and split gasket at front line preparation area. Repair condensation leak of four door make top unit and in the walk in freezer. Do not store any food under the condensation leak. Can opener is not NSF approved. Replace can opener if necessary or remove from establishment. Cut or cap screws along power lines near pizza oven.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed on the shelving throughout the establishment to remove dust and other build up. Cleaning needed on shelving, casters, and legs of preparation table and legs of preparation sink to remove the rust and oxidation. If items can not be cleaned replace. Cleaning needed in the four door make top unit, in cabinets, and the bag in box rack.
- 49 5-205.15 System Maintained in Good Repair - P - 0 pts. - Faucet of preparation sink is loose. Repair faucet so that it is in good working condition. // 5-203.14 Backflow Prevention Device, When Required - P - Backflow prevention device may be needed on water line of tea brewer. Provide documentation that backflow is internal or install approved backflow at water line of tea brewer. Consult plumber. Verification is required by 9/20/2014.



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- 51 6-302.11 Toilet Tissue, Availability - PF - 0 pts. - Toilet tissue missing in men's restroom. Toilet tissue shall be available for employees at all times. CDI- PIC refilled dispenser.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Floors: Repair all cracked, damaged, loose, and / or missing floor and baseboard tiles. Cleaning needed in walk in freezer. Ceilings: Reattach the FRP to the ceilings throughout the facility. Detailed cleaning is needed on the ceilings throughout the facility. Properly seal the holes walls and ceilings around pipe penetrations and where equipment was once installed. Repair cracked light shields. Walls: Cleaning is needed on the walls behind and under equipment and throughout the establishment where visible splash or debris are.
- 54 6-303.11 Intensity-Lighting - C - Repeat - The lighting levels throughout the facility are too low: above the pizza cutting area (20 Ftc to 39 Fc.) , above the pizza make unit (17 Fc to 41 Fc), walk in freezer (1-4 FC), preparation sink and preparation table (17-23 fc), and wing street sauce prep area (24 fc). Lighting where food is prepared shall be at least 50 foot candles at all times. lights.



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