

Food Establishment Inspection Report

Score: 90

Establishment Name: PIZZA HUT

Establishment ID: 3034011061

Location Address: 3069 KERNERSVILLE RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 20 / 2016 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 01 : 20 ^{am}_{pm} Time Out: 05 : 00 ^{am}_{pm}

Permittee: NPC INTERNATIONAL INC

Total Time: 3 hrs 40 minutes

Telephone: (336) 788-9052

Category #: II

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	<input checked="" type="checkbox"/>	<input checked="" 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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	<input checked="" type="checkbox"/>	<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:							10			

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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
tomatoes	make unit	53	chicken wings	hot hold	153			
sausage	make unit	60	pizza	final cook	170			
make unit	ambient air (right side)	53	hot water	3-compartment sink	176			
sausage	make unit	40	quat (ppm)	sanitizer bucket	200			
chicken	make unit	30	chlorine	dish machine	50			
ham	make unit	44						
chicken wings	walk-in cooler	40						
spinach	walk-in cooler	43						

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 - PIC present doesnot have food protection manager certification. PIC shall have ANSI accredited food protection manager certification and must be present during all hours of operation.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Handwashing sink beside ware washing area blocked by 2 trash cans. Hand sinks must be unblocked for employees to wash hands. CDI - Trash can moved to unblock hand sink.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P -Repeat - 1 soda nozzle was severely soiled. Soda nozzles must be cleaned at a frequency to prevent the buildup of soil or mold. CDI - Soda nozzle brought to be washed, rinsed, and sanitized. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - 3 plates and 2 utensils required additional cleaning. Utensils shall be cleaned to sight and touch. Recommend establishment remove all unused utensils and equipment from the establishment.

Person in Charge (Print & Sign): David *First* Trego *Last*

Regulatory Authority (Print & Sign): Andrew Lee REHSI *First* Carla Day REHS *Last*

REHS ID: 2405 - Day, Carla

Verification Required Date: 06 / 30 / 2016

REHS Contact Phone Number: (336) 703 - 3128



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - The right side of make-unit is not holding temperature. Tomatoes measured 53F and sausage measured 60F. Ambient air temperature on the right side measured 53F. Potentially hazardous foods must be held at 45F or below. Tomatoes discarded and sausage brought to walk-in cooler to cool. VR - Evaluate/repair make-unit by 6/30/2016 and do not store potentially hazardous foods on the right side of the make-unit until repairs have been made. Contact Andrew Lee at (336) 703-3128 when repair is complete.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Repeat - Ice scoop stored with handle in direct contact with ice and 3 tongs stored on soiled shelf at wing station. In-use utensils shall be stored in a clean location or if stored in the food, with the handle not in direct contact with the food. CDI - Ice scoop stored correctly and tongs brought to be washed, rinsed, and sanitized.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 2 stacks of disposable foil trays were stored with the food-contact surface exposed. Single-service articles must be stored in a manner that prevents potential contamination. Invert trays with food-contact surface facing down. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Missing door hinge and split gasket at make unit (repeats), condensation in walk-in freezer is forming on door and walls which is causing the door to not fully close (repeat), right side of make-unit is not holding temperature (53F ambient air temperature), torn gasket on upright cooler, condensate line in walk-in freezer is wrapped with duct tape, laminate is chipping at buffet line, and sneeze guard is cracked at buffet line. Repair all equipment and remove duct tape from condensate line and wrap with PVC pipe wrap. VR - Repair make-unit by 6/30/2016, and do not store potentially hazardous foods on the right side until repair is completed. Contact Andrew Lee at (336) 703-3128 when repaired.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - The inside of the doors of the dish machine need additional cleaning. Warewashing equipment must be cleaned every 24 hours and before each use. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Shelf cleaning and cleaning of pipes of plumbing fixtures needed throughout the establishment. Additional cleaning needed at bottom of upright cooler, at bottom of make-unit, in gaskets of make-unit, underneath sneeze guards, on can opener holder, on the spray arm of the 3-compartment sink, and inside the prep sink.
- 49 5-205.15 System Maintained in Good Repair - P - Hot water faucet handle is missing at the outside can wash and there is a leak present at the hot water handle of the 3-compartment sink. Plumbing fixtures must be in good repair. VR - Repair leak and install handle at can wash by 6/30/2016. Contact Andrew Lee at (336) 703-3128 when complete. 0 pts.



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- 52 5-501.113 Covering Receptacles - C - Dumpster door lid open at time of inspection. Dumpster doors must be kept closed. 0 pts.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - Parts of baseboard are missing underneath 3-compartment sink, in walk-in cooler, and across from wing station. // 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Cleaning is needed on floors and walls behind and underneath equipment throughout the establishment. Ceiling tiles are stained above oven and make-unit. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Ceiling near back door is bowing out, replace vent cover near back door, and grout is worn near 3-compartment sink.
- 54 6-202.11 Light Bulbs, Protective Shielding - C - Light shield cracked above make unit and end caps to shields are missing throughout establishment. // 6-303.11 Intensity-Lighting - C - Repeat - Lighting is low at beverage station: 34 foot candles, at men's restroom sink - 9 foot candles, at women's restroom toilet - 8 foot candles, and at pizza prep table - 20-40 foot candles. Lighting must be 50 foot candles at prep areas and at the beverage station, and 20 foot candles at fixtures of restrooms.



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