

Food Establishment Inspection Report

Score: 70

Establishment Name: PIZZA HUT 2841

Establishment ID: 3034011247

Location Address: 2721 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 17 / 2018 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 01 : 05 ⁰ am ⁰ pm Time Out: 06 : 25 ⁰ am ⁰ pm

Permittee: NPC INTERNATIONAL

Total Time: 5 hrs 20 minutes

Telephone: (336) 785-4435

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: 8

No. of Repeat Risk Factor/Intervention Violations: 5

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"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions: 30										



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT 2841

Location Address: 2721 PETERS CREEK PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27127

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

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

Permittee: NPC INTERNATIONAL

Telephone: (336) 785-4435

Establishment ID: 3034011247

☒ Inspection ☐ Re-Inspection Date: 10/17/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: store2842@npcinternational.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	salad bar 48-50	49	2 pizzas	hot bar 135 -165	140			
bacon	salad bar	43	mozzarella	make unit	51			
meatballs	make unit	49	chicken wings	small cooler	53			
bacon	make unit	38	water	3 comp	158			
mozz sticks	make unit	53	all foods	walk in 48-52	50			
ital. saus.	make unit	48						
chicken	make unit	45						
pizzas 3 kinds	hot bar 108-117	111						

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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF- Pattern of non-compliance in this establishment. Active managerial control is not being demonstrated. PIC shall ensure rules in the code for food safety and handling are met.
- 2-301.14 When to Wash - P- REPEAT-Employee went from handling soiled dishes, placing them in dishwasher, and then putting away clean dishes. Employee touched hair and began to put on gloves for food prep without washing hands first. Hands shall be washed before donning gloves for working with food, handling soiled equipment and utensils, and after engaging in activities that contaminate hands. CDI-Employees washed hands, dishes were re-washed.
- 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- REPEAT-Tomatoes and spinach show signs of spoilage, both on make unit. Food shall be safe, unadulterated, and honestly presented. CDI-Discarded.

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Person in Charge (Print & Sign): Sherell First Daye Last

Regulatory Authority (Print & Sign): Nora First Sykes Last

Shudley M. Daye
Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 10 / 27 / 2018

REHS Contact Phone Number: (336) 703-3161



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Observations and Corrective Actions

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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- At least 98% of dishes inspected were soiled. Ice machine soiled. Food contact surfaces shall be clean to sight and touch. Clean all dishes and utensils and contact Nora Sykes for verification by October 27, 2018. 336-703-3161 or sykesna@forsyth.cc
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- Pizzas on hot bar measured less than 135F. Pepperoni/mushroom 108F, pepperoni 106F, bacon 117F. Foods held hot shall be held at 135F or greater.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- Salad on salad bar; meatballs, mozzarella sticks and italian sausage on make unit; all foods in walk in cooler (ham, chicken, dressings, wings, spinach, lettuce, beef, sausage, italian sausage, pepperoni); chicken wings in small cooler by fryers all measured above 45F, as noted in temperature log on page 2. Potentially hazardous foods shall be held at 45F or less (41F and less beginning January 1, 2019). CDI-Foods discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Ham, mixed meats, pork, beef, chicken, italian sausage, meatballs, spinach, tomatoes in make unit did not bear datemarking and it could not be determined when these items were opened or placed in the unit. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI-Discarded.
- 27 8-103.12 Conformance with Approved Procedures - P,PF- REPEAT- Establishment has a variance for sauce, but no documentation on site, If a variance has been granted, the permit holder shall comply with variance. Their variance states that a copy shall be kept in the establishment and available for review by the regulatory authority. Obtain variance and contact Nora Sykes for verification by October 27, 2018. 336-703-3161 or sykesna@forsyth.cc
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Walk in cooler is reading 51F ambient on REHSI's thermometer, and holding food at 48-52F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. ***CDI- Cooler repaired while still on site. Ambient measured 38F***
- 36 6-501.111 Controlling Pests - PF- Live roaches found in establishment. Evidence of mice/mouse in establishment. The premises shall be maintained free of insects, rodents and other pests. Remove roaches, rodents, and evidence of rodents and contact Nora Sykes for verification by October 27, 2018. 336-703-3161 or sykesna@forsyth.cc//6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- Dead insects in light fixtures. Dead pests shall be removed from premises. // 6-202.15 Outer Openings, Protected - C- Missing weather stripping at back door creates a gap where pests can come in. Protect outer openings of establishment from insect or rodent entry.



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- 37 3-305.12 Food Storage, Prohibited Areas - C- Boxes of food stored under dripping condenser box in walk in cooler. Food may not be stored under leaking water lines, including lines where water has condensed. // 3-307.11 Miscellaneous Sources of Contamination - C- Tea urn uncovered in dining room beverage station. Food shall be protected from contamination. Cover tea. Opts
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-REPEAT- Clean utensils/equipment being stored on shelf within splash from handwashing sink in dish area. Clean utensils/dishes/equipment storage shelving is heavily soiled. Utensils shall be stored in a clean, dry location where they may not be exposed to splash, dust, or other contamination. Install splash guard to right of handsink, clean shelving.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-The following equipment is in need of repair: flooring panel of walk in freezer buckled, reseal threshold to floor in walk in freezer-leaks water to floor, replace black weather stripping at bottom of freezer door, underside of dishmachine drainboard has channel coming loose/rusting, undersides of prep sink, dish machine drainboards and 3 comp sink drainboards rusting, repair drive through window to be self closing, laminate/painted wood underneath bev. station at drive through is in poor repair/moldy, unsealed wood under beverage station, rusted legs on shelf by pizza oven. Make unit has ice build up inside. Assess for repair. Leg of soiled drainboard of dish machine is loose. Equipment shall be maintained in good repair
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C-REPEAT-All vats of 3 comp sink and clean drainboard of dish machine soiled. Warewashing machines, sink basins, shall be cleaned before use, throughout the day as needed, and at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-The following equipment needs additional cleaning, including, but not limited to: baking pans; all shelving (in walk in, in kitchen, at dish areas); utility cart; insides, outsides, handles, sides, legs, casters, gaskets of all equipment. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Food contact surfaces of cooking equipment shall be kept free of encrusted grease deposits and other soil accumulations. Clean or replace pans, clean all equipment.
- 49 5-203.14 Backflow Prevention Device, When Required - P- Can wash with spray nozzle attached requires a continuous pressure back flow prevention device. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. Install backflow and contact Nora Sykes for verification by October 27, 2018. 336-703-3161 or sykesna@forsyth.cc// 5-205.15 (B) System maintained in good repair - C- Repair faucet at 3 comp sink to turn off without use of secondary valve. Plumbing shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C-REPEAT-Urinal heavily soiled inside and outside. Plumbing fixtures shall be maintained clean.



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- 52 5-501.113 Covering Receptacles - C- Cardboard dumpster missing lid. Receptacles shall be maintained closed/covered. Opts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Floor/wall cleaning needed throughout. Heavy soil in corners, under sink, and at floor/wall junctures. Ceiling tiles stained in some areas. Floors, walls, and ceilings shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Repairs needed in the following areas, including, but not limited to: Seal pipe penetrations into ceiling and walls throughout. Seal all holes in kitchen walls throughout, base tile damage outside walk in freezer, base tile missing/detached at corners and in hall near restrooms; re-caulk around all toilets, replace damaged, soiled caulk at sinks and reattach sinks to walls in kitchens. Physical facilities shall be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C-REPEAT-Lighting low in walk in freezer and ladies restroom (left stall) at less than two foot candles. Increase lighting to 10 fc in freezer and 20 fc in restroom. Lights at oven and make unit are low, at 10-30fc, increase to 50 footcandles. Light in freezer contains frozen water. //6-202.11 Light Bulbs, Protective Shielding - C-REPEAT-No light shields in fixture above clean dish storage. Lights shall be shielded.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C- Clean vents in kitchen so they are not a source of contamination.



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