

Food Establishment Inspection Report

Score: 87.5

Establishment Name: PIZZA HUT LEWISVILLE

Establishment ID: 3034020436

Location Address: 5062 STYERS FERRY RD

Inspection Re-Inspection

City: LEWISVILLE

State: NC

Date: 01 / 08 / 2020 Status Code: A

Zip: 27023

County: 34 Forsyth

Time In: 11 : 55 am pm Time Out: 03 : 20 am pm

Permittee: NPC INC

Total Time: 3 hrs 20 minutes

Telephone: (336) 778-2118

Category #: II

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 5

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	2	<input checked="" type="checkbox"/>	<input checked="" 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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	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	03	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	13	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	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	13	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	03	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	13	0	<input type="checkbox"/>
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	<input checked="" type="checkbox"/>	<input checked="" 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	03	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	03	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	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	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	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	<input checked="" type="checkbox"/>	0	<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	1	03	0	<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"/>	03	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	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"/>	03	0	<input checked="" type="checkbox"/>
Total Deductions:					12.5			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT LEWISVILLE
 Location Address: 5062 STYERS FERRY RD
 City: LEWISVILLE State: NC
 County: 34 Forsyth Zip: 27023
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: NPC INC
 Telephone: (336) 778-2118

Establishment ID: 3034020436
 Inspection Re-Inspection Date: 01/08/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: store2582@npc.international.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
string cheese	pizza prep (far left)	42	Cl sani	dish machine (ppm)	50			
ham	pizza prep	40	quat sani	dispenser, bucket ppm	200			
pork sausage	pizza prep (base)	40						
wings	wing cooler	40	ServeSafe	Bevearge SmithSawyers	00			
diced tom	walk-in cooler (DISC)	43	expires	2/4/21	00			
alfredo	walk-in cooler (DISC)	42						
string cheese	walk-in cooler	40						

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)-(L) Person-In-Charge-Duties - PF Deliveries are by key drop when no employees are present. No food temps documented on the invoice date 1/07/20, despite potentially haz foods having been delivered (cooked chx wings, sausage, etc). The person in charge shall ensure that employees are visibly observing foods as they are received to determine that they are from approved sources, DELIVERED AT REQUIRED TEMPERATURES, etc by....periodically evaluating foods upon their receipt. The delivery driver should be documenting food temps on the invoice. CDI - education

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Majority of dishes checked today had food debris/greasy residue - plastic dough pans, pizza pans, metal containers, utensils, etc. Food contact surfaces of equipment and utensils shall be clean to sight and touch. REPEAT. CDI - dishes placed at sink to be re-washed.
 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Manager stated that chicken wing transfer bowls, spatulas, pizza knives are clesned nightly. Utensils in continuous use with potentially hazardous foods must be cleaned and sanitized a minimum of once every 4 hours. REPEAT. CDI - education

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P diced tomatoes in walk-in cooler were 43F, alfredo sauce was 42F. Potentially haz foods held cold must be maintained at 41F or less. CDI - discarded.

Lock Text



Person in Charge (Print & Sign):
 First: Bevearge "Leann" Last: Smith-Sawyers
 Regulatory Authority (Print & Sign):
 First: Aubrie Last: Welch

Bevearge Leann Smith Sawyer
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT LEWISVILLE

Establishment ID: 3034020436

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.



- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Sausages, beef topping, ham, chicken in top of pizza make unit are kept for 2 days in the make unit per manager, but were not dated. Container of cooked chx wings was not dated. Container of alfredo sauce in walk-in cooler was not dated. All ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. Pork sausage in container in base of make unit had ready date of 7 and discard date of 14. Foods have 7 days from day of prep/opening; day of prep is Day 1, so discard date should be 13, not 14. REPEAT. CDI - alfredo discarded, other foods dated appropriately/discard dates fixed.
- 25 3-202.12 Food may not contain unapproved food additives. P Manager stated that thermometer is cleaned with hand sanitizer. Discontinue this practice immediately; use sanitizer approved for food contact surfaces, and observe proper contact time - for example, the quat sanitizer has a 60 second contact time; recommend obtaining probe wipes or alcohol pads. CDI - education (practice not observed during inspection).
- 40 3-302.15 Washing Fruits and Vegetables - C Mushrooms come in pre-sliced, but no documentation on box states that they are washed; manager stated that the mushrooms are not washed in the establishment. Raw vegetables shall be thoroughly washed in water to remove soil and other contaminants before being...cooked. Other option is to provide documentation from supplier stating that the mushrooms are pre-washed.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Shelving units/racks used for dish storage have buildup and grease. Cleaned pizza pans being stored on trash bag on shelf under prep table. Wire baskets used to store misc. utensils have buildup/grease; they are zip tied to shelf, making removal for cleaning difficult. Cleaned dishes sitting on prespray side of dish machine exposed to splash from adjacent hand sink. Cleaned equipment and utensils shall be stored in a clean, dry location. REPEAT.
4-901.11 Equipment and Utensils, Air-Drying Required - C several plastic containers nested together were still wet. After cleaning and sanitizing, allow dishes to air dry. REPEAT.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Buildup/debris on black Pepsi racks where pizza boxes are stored. Single service articles shall be stored in a clean, dry location. REPEAT.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Pizza pans with excessive carbon buildup. Top pizza oven not working. Re-wrap (with pvc wrap) pipe under compressor in walk-in cooler - black coating is damaged/shredded. All REPEATS. Re-seat/replace gasket of 2 door freezer (next to old McCall unit, on left side; ice buildup present at door. Repair left door on proofer to properly close; currently a chair is positioned in front of door to keep it closed. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Food buildup/soil inside dish machine, esp at inside corners; food debris/buildup in pre-spray sink at dish machine.; buildup on pre-spray sprayers at dish machine and 3 comp sink. A warewashing machine, the compartments of sinks, and drainboards shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that equipment performs its intended function; and if used, at least every 24 hours.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT LEWISVILLE

Establishment ID: 3034020436

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

- 47 4-602.13 Nonfood Contact Surfaces - C Thorough, detail cleaning is needed throughout the establishment, including but not limited to: around lids/edges/interior of make unit; exterior around vent of make unit with dust accumulation; inside all coolers and freezers; base of fryer including door; doors of freezers; filters in hood above fryer; fan guards in walk-in cooler; back of proofer, underside of shelf above prep table, and other areas with excessive grease buildup; top of dish machine, etc. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Clean fixtures in bathroom, including base of toilet. Plumbing fixtures shall be cleaned as often as necessary to keep them clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Building in poor condition. Damaged flooring throughout, including around floor drains; coved base absent, baseboards missing in some areas such as front of walk-in cooler, "office"/water heater room is not properly finished. Recaulk hand sinks to wall. Physical facilities shall be maintained in good repair. REPEAT.
6-501.12 Cleaning, Frequency and Restrictions - C Thorough cleaning is needed throughout, including but not limited to: ceiling vents with dust buildup, splash on walls, floor, esp. under clean dish racks where pink and black growth is present. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 54 6-303.11 Intensity-Lighting - C Lighting measure low in following areas (measured in foot candles): 25-45fc at prep table by oven, 30fc at entrance of oven, 44 at back prep sink. Replace burned out bulbs, such as under hood at oven. REPEAT.
6-202.11 Light Bulbs, Protective Shielding - C Replace cracked light shield. Shield missing over light fixture at prep sink; 1 bulb is not covered. Light bulbs shall be shielded, coated, or otherwise shatter resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service articles. REPEAT.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT LEWISVILLE

Establishment ID: 3034020436

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT LEWISVILLE

Establishment ID: 3034020436

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

