Γ	Score: 84															
Es	Establishment Name: PIZZA HUT #2847 Establishment ID: 3034011062															
Location Address: 593 S STRATFORD RD								Inspection ☐ Re-Inspection								
Cit	City: WINSTON SALEM State: NC						;		Date: 10 / 14 / 20 13 Status Code: A							
	-							Time In: $01:36 \times pm$ Time Out: $05:15 \times pm$								
					County: 34 Forsyth				Total Time: 3 hrs 39 minutes							
Pe	rm	itt	ee:	-	NPC INTERNATIONAL				Category #: II							
	-		one									_	-			
Wa	st	ew	ate	er S	System: 🛛 Municipal/Community [	On-	Site	Sys	tem FDA Establishment Type: No. of Risk Factor/Intervention Violations: 7							
							Repeat Risk Factor/Intervention Viol		1							
												-	topout riloit ruster, intervention viol			=
					ness Risk Factors and Public Health Int		-		Good Retail Practices							
					ibuting factors that increase the chance of developing foods ventions: Control measures to prevent foodborne illness or		SS.		Goo	od Re	etail F	Pract	cices: Preventative measures to control the addition of path and physical objects into foods.	ogens, chemi	cals,	
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI R	VR	IN	OUT	N/A	N/O	Compliance Status	OUT C	DI R	VR
Sı	ıpeı				.2652				Safe	_	d an	d W	ater .2653, .2655, .2658			
		X	$\overline{}$		PIC Present; Demonstration-Certification by accredited program and perform duties	2 🗶			28				Pasteurized eggs used where required	1 0.5 0		旦
$\overline{}$		oye	e He	alth			Jele	J	29 🔀				Water and ice from approved source	2 1 0		
$\rightarrow$	X	Ш			Management, employees knowledge; responsibilities & reporting	3 1.5 0		Щ	30 🗆		X		Variance obtained for specialized processing methods	1 0.5 0		П
_	×				Proper use of reporting, restriction & exclusion	3 1.5 0			Food	I Ten	nper	atur	e Control .2653, .2654			
$\neg \tau$	$\overline{}$		gieni	ic Pı	ractices .2652, .2653			J	31				Proper cooling methods used; adequate equipment for temperature control	1 0.5 0		
$\rightarrow$	-	X			Proper eating, tasting, drinking, or tobacco use		X		32 🗆			X	Plant food properly cooked for hot holding	1 0.5 0		
	×	<u> </u>	Ĺ		No discharge from eyes, nose or mouth	1 0.5 0	<u> </u>	Щ	33 🗆			×	Approved thawing methods used	1 0.5 0	10	
$\neg$	$\overline{}$	ntin X	ig Co	onta	mination by Hands .2652, .2653, .2655, .2656  Hands clean & properly washed	42 🗶			34 🔀	$t_{T}$			Thermometers provided & accurate	1 0.5 0	朩	$\Box$
$\rightarrow$	-	_			No bare hand contact with RTE foods or pre-	-	+-		Food		ntific	catio	·		-,-	
_	X	<u>Ц</u>		Ц	approved alternate procedure properly followed				35 🔀				Food properly labeled: original container	210	70	П
_		X			Handwashing sinks supplied & accessible	2 1 🗶			Prev	entic	n of	f Foo	od Contamination .2652, .2653, .2654, .2656, .265	57		
_	_	ove	d So	urce	· · · · · · · · · · · · · · · · · · ·				36	×			Insects & rodents not present; no unauthorized animals	211		
-	X	<u>Ц</u>			Food obtained from approved source	2 1 0			37 🗆	×			Contamination prevented during food preparation, storage & display	2 🗶 0		
$\rightarrow$				×	Food received at proper temperature	210			38 🔀	П			Personal cleanliness	1 0.5 0	╁┌	$\vdash$
11	×				Food in good condition, safe & unadulterated	2 1 0			39 🗆	+			Wiping cloths: properly used & stored	1 0.5 🗶		Ħ
12			X		Required records available: shellstock tags, parasite destruction	2 1 0			40 🔀	+	$\vdash$		Washing fruits & vegetables	1 0.5 0	#	H
_	_	_	n fro	om C	Contamination .2653, .2654				$\vdash$		SA O	f I Ita	ensils .2653, .2654	1 0.3 0 1	15	Ľ
13	-		Ш	Ш	Food separated & protected	3 1.5 0			_		30 0	1010	In-use utensils: properly stored	1 0.5 0	T	П
14		X			Food-contact surfaces: cleaned & sanitized	1.5 0			42 🗆				Utensils, equipment & linens: properly stored,	<b>X</b> 0.5 0		
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0				+			dried & handled Single-use & single-service articles: properly	+	_	+
Po	oten	itial	ly Ha		dous Food Time/Temperature .2653				43	X			stored & used	<b>X</b> 0.5 0		上
16				X	Proper cooking time & temperatures	3 1.5 0			44			Ш	Gloves used properly	1 0.5 0	10	旦
17				X	Proper reheating procedures for hot holding	3 1.5 0			Uten	sils a	and	Equi	ipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces	<del></del>	-	
18				X	Proper cooling time & temperatures	3 1.5 0			45 🗆	×			approved, cleanable, properly designed, constructed, & used	<b>X</b> 10		
19	×				Proper hot holding temperatures	3 1.5 0			46 🗆	×			Warewashing facilities: installed, maintained, & used; test strips	1 🗙 0	10	
20	×				Proper cold holding temperatures	3 1.5 0			47 🗆	×			Non-food contact surfaces clean	0.50		$\vdash$
21	×				Proper date marking & disposition	3 1.5 0			Phys		Faci	ilities				
22		$\mathbf{X}$	П	П	Time as a public health control: procedures &	211			48				Hot & cold water available; adequate pressure	2 1 0		
			er Ac	lviso	records .2653				49 🗆	×			Plumbing installed; proper backflow devices	<b>X</b> 10		
23			X		Consumer advisory provided for raw or undercooked foods	1 0.5 0			50 🔀	ТП			Sewage & waste water properly disposed	2 1 0	╗	Ħ
Hi	ighl	y Sı		ptib	le Populations .2653				51 🗆	×			Toilet facilities: properly constructed, supplied	<b>X</b> 0.5 0		F
24			X		Pasteurized foods used; prohibited foods not offered	3 1.5 0				+			& cleaned Garbage & refuse properly disposed; facilities		#	Ë
$\overline{}$	hem	ica			.2653, .2657				52 🗆	×			maintained		44	上
25	×				Food additives: approved & properly used	1 0.5 0			53 🗆	X			Physical facilities installed, maintained & clean	0.50	+	
		X			Toxic substances properly identified stored, & used	2 🗶 0			54 🗆	X			Meets ventilation & lighting requirements; designated areas used	0.5 0		
C	onfo	orma	ance	wit	h Approved Procedures .2653, .2654, .2658									16		





Total Deductions: 16

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Establishmeı	nt Name: PIZZA F	IUT #2847			Establishm	ent II	): 3034011062		
Location Ac	ddress: <sup>593 S STR</sup>	ATFORD RD	Cta	ate: NC	X Inspection	n [	Re-Inspection	Date: 10/14/201	
County: 34			Sta _ Zip:_ <sup>27103</sup>	ate:				Status Code: _ Category #: _	
	System: 🗷 Municipal/0	Community (			<b>-</b> ".4			Category #	
Water Supply	: Municipal/0	Community 🗌 (			Email 1:				
Permittee:	NPC INTERNATIO	NAL			Email 2:				
Telephone:					Email 3:				
			Tempe	erature C	bservations				
Item Salad	Location Buffet	Temp 43	Item	Location		Temp	Item I	Location	Temp
Diced Tomato		46							
Eggs	Buffet	45							
Pasta	Buffet	146							
Pizza	Buffet	130							
Pizza	Buffet	147							
Diced Tomato		39							
Diced Tomato	VVIC								
			hearvation	ns and C	orrective Ac	tions			1
Vi	iolations cited in this							of the food code.	
	oyee beverage ob: Eating, Drinking, o			employee	drinks below pre	ep sui	rface.		
and avoid	observed reconta recontamination. ( When to Wash							towel to operate	handles
Person in Char	ge (Print & Sign):	Fii Joseph	rst	Martin	.ast .ast		n File		
Regulatory Aut	hority (Print & Sigr	Carla Day, R ):	REHSI		illiams, REHS	(	Jn File		
	REHS II	D: 1846 - W	/illiams, Tony	/		Verific	ation Required Date	e://	
REHS Co	ontact Phone Numbe	er: ()							
Jhh No	orth Carolina Departmen	t of Health & Hun	nan Services • D	ivision of Public	: Health ● Environm	nental F	Health Section • Food	d Protection Program	

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	Comment Addendum to Food Establishn	nent Inspection Report
E	Establishment Name: PIZZA HUT #2847 Estab	lishment ID: <u>3034011062</u>
_	Observations and Compative As	diama
	Observations and Corrective Active Ac	
8	GC: Soap was not available at the handwash sink near the drive through. Ensure sinks. 6-301.11 Handwashing Cleanser, Availability	e soap is provided at all times, at all hand wash
14	Observed black mold build up in ice machine. Clean in accordance to manufactu containers (bins, spoons) were soiled. Clean thoroughly before storing. Clean g on them. Store sanitized glassware on the top shelf to avoid recontamination.	
22	2 Ensure that time as public health control procedures are being followed.	
26	Sanitizer in bottle was too strong. Use sanitizer in accordance to manufacturer's 7-204.11 Sanitizers, Criteria-Chemicals	instructions.
36	Front door does not close and the drive-through window self closing mechanism 6-202.15 Outer Openings, Protected	is broken. Repair.
37	Boxes of food were stored on the floor in the wlak in freezer. Store food in shelvi 3-305.12 Food Storage, Prohibited Areas	ng units. Do not store food on the floor.
39	GC: Solution in sanitizer bucket was soiled. Maintain solution free of debris.	





### Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT #2847 Establishment ID: 3034011062

Observations	and Corr	rective	Actions
- Obaci validila	and Con	CCHVC	へしいしいる

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.

Repeat: Clean cups are stored on shelf with cloth towel. Store clean equipment and utensils on clean shelving. / Approximately half of utensils were tsacked wet. Allow more time for air drying.

4-901.11 Equipment and Utensils, Air-Drying Required



- Repeat: Single service cups were stored on the front counter without the plastic covering. Keep plastic covering on single service cups to prevent contamination.
- Equipment repair and/or replacement is necessary on: make unit (leak and door fell off during inspection), veggie sink legs (falls over when trash can is removed), bar units (exposed particle board), chipped salad bar insert top, cabinets under drink machine, beverage station, rusted shelving (all shelving in dishwash area), cabinets behind POS, wood splash guard, hot hold cabinet.
- Dish| machine is soiled. The machine and its components must be cleaned before use, throughout the day, and if used, at least every 24 hours.
  - 4-501.14 Warewashing Equipment, Cleaning Frequency
- 47 Repeat- Equipment cleaning is necessary on: shelving throughout the facility, prep sink, handwash sinks, equipment legs, inside cabinets, gaskets, underneath the sneeze guard of the buffet.
- 49 Repeat- Spray nozzle is too long. Shorten the nozzle to be at least 1" above flood rim or add backflow prevention device.

51 Repeat- The fixtures (handwash sinks and toilets) in the bathrooms are soiled. Clean.





# Comment Addendum to Food Establishment Inspection Report

Establishment ID: 3034011062

$\overline{\cap}$	bservations	and	Corrective	Actions
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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.



52	The dumpster is	w a t a a a a t b a	:	haa halaa	Danlass
n/	The dilmoster is	rusted on the	sines and	nas noies	Reniace

- Repeat- Floors (under hard to reach areas), ceilings, and baseboards need to be cleaned in most areas. Baseboard is peeling away from wall in some areas in the facility.
- Repeat- Lighting on the make line is 21-40 foot candles. Lighting must be at least 50 foot candles. / Hood system is soiled and must be cleaned. Vents are dusty and must be cleaned.

This grade card must remain posted at all times.





# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA HUT #2847 Establishment ID: 3034011062

#### **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.



