

# Food Establishment Inspection Report

Score: 95.5

**Establishment Name:** PAPA JOHNS 1731  
**Location Address:** 3028 OLD HOLLOW RD, CENTERSTAGE SHOPPING CTR  
**City:** WALKERTOWN **State:** North Carolina  
**Zip:** 27051 **County:** 34 Forsyth  
**Permittee:** PAPA JOHNS INTERNATIONAL  
**Telephone:** (336) 595-7002

**Establishment ID:** 3034020629

**Date:** 06/22/2022 **Status Code:** A  
**Time In:** 2:10 PM **Time Out:** 4:00 PM  
**Category#:** II  
**FDA Establishment Type:** Fast Food Restaurant

**No. of Risk Factor/Intervention Violations:** 4  
**No. of Repeat Risk Factor/Intervention Violations:** 0

## 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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	1	X	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	X	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	X	0	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	X	X
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

## Good Retail Practices

**Good Retail Practices:** Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Single-use & single-service articles: properly stored & used		1	0.5	X	X
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	X	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		X	0.5	0	X
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		X	0.5	0	X
<b>TOTAL DEDUCTIONS:</b> 4.5					



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** PAPA JOHNS 1731  
**Location Address:** 3028 OLD HOLLOW RD, CENTERSTAGE SHOPPING CTR  
**City:** WALKERTOWN **State:** NC  
**County:** 34 Forsyth **Zip:** 27051  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** PAPA JOHNS INTERNATIONAL  
**Telephone:** (336) 595-7002


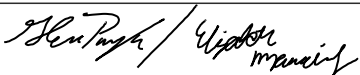
**Establishment ID:** 3034020629  
 Inspection  Re-Inspection **Date:** 06/22/2022  
**Comment Addendum Attached?**  **Status Code:** A  
**Water sample taken?**  Yes  No **Category #:** II  
**Email 1:**  
**Email 2:**  
**Email 3:**

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Italian Sausage	Pizza Flip Top	40	Hot Water	3 Compartment Sink	120			
Sausage	Pizza Flip Top	41	Sanitizer Quaternary	3 Compartment Sink	300			
Beef	Pizza Flip Top	40	William Walker CFPM	2-28-23	0			
Ham	Pizza Flip Top	43						
Chicken	Pizza Flip Top	41						
Meatballs	Pizza Flip Top	44						
Steak	Pizza Flip Top	42						
Tomatoes	Pizza Flip Top	40						
Mozzarella	Pizza Flip Top	40						
Pepperoni	Pizza Flip Top	39						
Philly Steak	Pizza Flip Top	39						
Chicken	Pizza Flip Top Reach In	45						
Chicken (After 1 hr)	Pizza Flip Top Reach In	43						
Mozzarella	Pizza Flip Top Reach In	39						
Pepperoni	Pizza Flip Top Reach In	41						
Pizza	Final Cook	188						
Steak	Walk In Cooler	37						
Pepperoni	Walk In Cooler	41						
Ambient	Walk In Cooler	38						
Mozzarella	Walk In Cooler	37						

**Person in Charge (Print & Sign):** William Walker  
*First Last*  
**Regulatory Authority (Print & Sign):** Glen Pugh  
*First Last*

REHS ID: 3016 - Pugh, Glen

Verification Required Date:

REHS Contact Phone Number: (336) 703-3164



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 Inspection Report

**Establishment Name:** PAPA JOHNS 1731

**Establishment ID:** 3034020629

**Date:** 06/22/2022 **Time In:** 2:10 PM **Time Out:** 4:00 PM

### 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.

- 10 6-301.14 Handwashing Signage (C) - A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.  
\*\*\*The hand wash sink at 3 compartment sink is missing a hand wash sign.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 41F or below.  
\*\*\*Meatballs (44F) and Ham (43F) on pizza flip top. Chicken poppers (45F) in pizza flip top reach in. There was a very small amount of product in the ham and meatball containers and flip top unit had been open through lunch, all other items in unit were below 41F. The chicken poppers had been pulled out for use during lunch and had dropped to 43F by end of inspection. CDI.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - Refrigerated Ready-To-Eat Time / Temperature Control for Safety Food shall be discarded if it: (1) Exceeds 7 days at 41F.  
\*\*\*Meatballs in walk in cooler expired 6/20, sliced steak in pizza flip top reach in expired 6/22 at 10:58am. CDI items were discarded.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) - If time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: (1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: (a) Methods of compliance.  
\*\*\*Establishment has a variance for the pizza sauce that allows it to remain at room temperature for up to 10 hours. Pizza sauce cups held at room temperature were marked incorrectly with a 24 hour hold time. CDI these cups were not past the 10 hour time so a correct label was put on them.
- 38 6-501.111 Controlling Pests (Pf) - The PREMISES shall be maintained free of insects, rodents, and other pests.  
\*\*\*A spider was observed on the can opener table.
- 44 4-903.12 Prohibitions (C) - Equipment may not be stored in toilet rooms.  
\*\*\*A push cart used for transporting food items was being stored in the bathroom.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) - SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:(1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.  
\*\*\*Sleeves of cups were stored on the floor behind door to water heater room. CDI these were discarded.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.  
\*\*\*The walk in cooler gaskets are starting to tear and need to be replaced.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.  
\*\*\*Please clean the following areas: -Walk in cooler gaskets; -Walk in cooler wire racks; -Can opener; -Inside/outside and gaskets of sauce reach in cooler.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.  
\*\*\*There is not a covered trash receptacle in the employee bathroom.
- 54 5-501.113 Covering Receptacles (C) - Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: (B) With tight-fitting lids or doors if kept outside the FOODESTABLISHMENT.  
\*\*\*The dumpster side door was open.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.  
\*\*\*Replace missing light shield and cracked light shield in walk in cooler. Repair cove molding in walk in cooler by door, and on wall by three compartment sink. Repair large crack in can wash basin. Reseal the corners of the hood where caulking is peeling and coming loose. These have been repeated violations.
- 56 6-202.11 Light Bulbs, Protective Shielding (C) - 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 and single-use articles.  
\*\*\*Light shielding is missing from fixture inside walk in cooler. This has been a repeated violation.

6-305.11 Designation - Dressing Areas and Lockers (C) - Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

\*\*\*An employee phone was sitting on a shelf with food items.