

Food Establishment Inspection Report

Score: 95.5

Establishment Name: PAPA JOHN'S #1503

Establishment ID: 3034020841

Location Address: 4172 CLEMMONS RD.

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: CODECO, INC.

Telephone: (336) 778-1200

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/24/2021 Status Code: A

Time In: 12:22 PM Time Out: 2:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 6

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				
Supervision .2652									
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0			
2	IN	<input checked="" type="checkbox"/>	N/A	Certified Food Protection Manager	X	0			
Employee Health .2652									
3	IN	<input checked="" type="checkbox"/>		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X	X	
4	IN	<input checked="" type="checkbox"/>	OUT	Proper use of reporting, restriction & exclusion	3	1.5	0		
5	IN	<input checked="" type="checkbox"/>	OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X	X	
Good Hygienic Practices .2652, .2653									
6	IN	<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0		
7	IN	<input checked="" type="checkbox"/>	OUT	No discharge from eyes, nose, and mouth	1	0.5	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
8	IN	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	2	0		
9	IN	<input checked="" type="checkbox"/>	OUT	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	X	0	X	
10	IN	<input checked="" type="checkbox"/>	OUT	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .2653, .2655									
11	IN	<input checked="" type="checkbox"/>	OUT	Food obtained from approved source	2	1	0		
12	IN	<input checked="" type="checkbox"/>	OUT	Food received at proper temperature	2	1	0		
13	IN	<input checked="" type="checkbox"/>	OUT	Food in good condition, safe & unadulterated	2	1	X	X	
14	IN	<input checked="" type="checkbox"/>	OUT	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
15	IN	<input checked="" type="checkbox"/>	OUT	Food separated & protected	3	1.5	0		
16	IN	<input checked="" type="checkbox"/>	OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0		
17	IN	<input checked="" type="checkbox"/>	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
18	IN	<input checked="" type="checkbox"/>	OUT	Proper cooking time & temperatures	3	1.5	0		
19	IN	<input checked="" type="checkbox"/>	OUT	Proper reheating procedures for hot holding	3	1.5	0		
20	IN	<input checked="" type="checkbox"/>	OUT	Proper cooling time & temperatures	3	1.5	0		
21	IN	<input checked="" type="checkbox"/>	OUT	Proper hot holding temperatures	3	1.5	0		
22	IN	<input checked="" type="checkbox"/>	OUT	Proper cold holding temperatures	3	1.5	0		
23	IN	<input checked="" type="checkbox"/>	OUT	Proper date marking & disposition	3	1.5	0		
24	IN	<input checked="" type="checkbox"/>	OUT	Time as a Public Health Control; procedures & records	3	1.5	0		
Consumer Advisory .2653									
25	IN	<input checked="" type="checkbox"/>	OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0		
Highly Susceptible Populations .2653									
26	IN	<input checked="" type="checkbox"/>	OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
Chemical .2653, .2657									
27	IN	<input checked="" type="checkbox"/>	OUT	Food additives: approved & properly used	1	0.5	0		
28	IN	<input checked="" type="checkbox"/>	OUT	Toxic substances properly identified stored & used	2	1	0		
Conformance with Approved Procedures .2653, .2654, .2658									
29	IN	<input checked="" type="checkbox"/>	OUT	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				
Safe Food and Water .2653, .2655, .2658									
30	IN	<input checked="" type="checkbox"/>	OUT	Pasteurized eggs used where required	1	0.5	0		
31	IN	<input checked="" type="checkbox"/>	OUT	Water and ice from approved source	2	1	0		
32	IN	<input checked="" type="checkbox"/>	OUT	Variance obtained for specialized processing methods	2	1	0		
Food Temperature Control .2653, .2654									
33	IN	<input checked="" type="checkbox"/>	OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
34	IN	<input checked="" type="checkbox"/>	OUT	Plant food properly cooked for hot holding	1	0.5	0		
35	IN	<input checked="" type="checkbox"/>	OUT	Approved thawing methods used	1	0.5	0		
36	IN	<input checked="" type="checkbox"/>	OUT	Thermometers provided & accurate	1	0.5	0		
Food Identification .2653									
37	IN	<input checked="" type="checkbox"/>	OUT	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
38	IN	<input checked="" type="checkbox"/>	OUT	Insects & rodents not present; no unauthorized animals	2	1	0		
39	IN	<input checked="" type="checkbox"/>	OUT	Contamination prevented during food preparation, storage & display	2	1	0		
40	IN	<input checked="" type="checkbox"/>	OUT	Personal cleanliness	1	0.5	X		
41	IN	<input checked="" type="checkbox"/>	OUT	Wiping cloths: properly used & stored	1	0.5	0		
42	IN	<input checked="" type="checkbox"/>	OUT	Washing fruits & vegetables	1	0.5	0		
Proper Use of Utensils .2653, .2654									
43	IN	<input checked="" type="checkbox"/>	OUT	In-use utensils: properly stored	1	0.5	0		
44	IN	<input checked="" type="checkbox"/>	OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	X	
45	IN	<input checked="" type="checkbox"/>	OUT	Single-use & single-service articles: properly stored & used	1	0.5	0		
46	IN	<input checked="" type="checkbox"/>	OUT	Gloves used properly	1	0.5	0		
Utensils and Equipment .2653, .2654, .2663									
47	IN	<input checked="" type="checkbox"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0		
48	IN	<input checked="" type="checkbox"/>	OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
49	IN	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	1	0.5	0		
Physical Facilities .2654, .2655, .2656									
50	IN	<input checked="" type="checkbox"/>	OUT	Hot & cold water available; adequate pressure	1	0.5	0		
51	IN	<input checked="" type="checkbox"/>	OUT	Plumbing installed; proper backflow devices	2	1	0		
52	IN	<input checked="" type="checkbox"/>	OUT	Sewage & wastewater properly disposed	2	1	0		
53	IN	<input checked="" type="checkbox"/>	OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0		
54	IN	<input checked="" type="checkbox"/>	OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X		
55	IN	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	1	0.5	X		
56	IN	<input checked="" type="checkbox"/>	OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
TOTAL DEDUCTIONS:					4.5				



Comment Addendum to Inspection Report

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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) - (P) (Pf) The person-in-charge (PIC) shall ensure that: employees are preventing cross-contamination of ready-to-eat with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Education, food voluntarily discarded that was barehanded. // 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) Priority item being violated during inspection. CDI: Provided education to PIC and handouts.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - Food protection manager certification for person-in-charge (PIC) at establishment has expired. The PIC shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM. Obtain re-certification.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Employees are aware of illnesses and symptoms to be reported, however current copy of employee health policy does not have salmonella nontyphoidal as one of the reportable illnesses. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: norovirus, hepatitis A virus, shigella spp., shiga-toxin producing e.coli, salmonella typhi or salmonella nontyphoidal. CDI- Management educated and provided with new employee health policy containing reportable illnesses and symptoms
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have a written procedure in place for clean-up of vomit or diarrheal incidents. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI- Management educated and provided educational flyers and with an example of a written procedure that they may use.
- 9 3-301.11 Preventing Contamination from Hands (P) Food employee observed removing Papadilla from oven and using bare hands to cut and fold food into box. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Employee educated, Papadilla voluntarily discarded and remade.
- 13 3-202.15 Package Integrity (Pf) Four cans of pizza sauce storage on can rack with heavy dents along top/bottom seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: Segregated to be returned to supplier.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Two employees with facial hair actively preparing food, lacking beard guards. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Repeat. One container containing clean utensils with glitter/confetti in the bottom of the container. / Three additional containers with clean utensils, lids, and sauce bottoms were soiled. Cleaned equipment and utensils 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 15 cm (6 inches) above the floor.
- 54 5-501.113 Covering Receptacles (C) All doors on shared dumpster and recyclables dumpster left open. Maintain doors and lids tight fitting and closed to prevent pest harborage.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Recaulk around handwashing sinks to splash guards as caulk has deteriorated and debris is collecting. Maintain physical facilities and all attachments cleanable and in good repair.