

# Food Establishment Inspection Report

Score: 96

Establishment Name: PIZZA HUT #2846  
 Location Address: 5952 UNIVERSITY PARKWAY SUITE E  
 City: WINSTON SALEM State: NC  
 Zip: 27105 County: 34 Forsyth  
 Permittee: HUT CAROLINAS, LLC  
 Telephone: (336) 377-2747  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site Supply

Establishment ID: 3034020869  
 Inspection  Re-Inspection  
 Date: 07/20/2021 Status Code: U  
 Time In: 10:35 AM Time Out: 12:55 PM  
 Total Time: 2 hrs 20 min  
 Category #: II  
 FDA Establishment Type: Fast Food Restaurant  
 No. of Risk Factor/Intervention Violations: 3  
 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.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision .2652</b>									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
<b>Employee Health .2652</b>									
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	13	0		
<b>Good Hygienic Practices .2652, .2653</b>									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	1	03	0		
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed	4	2	0		
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		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Approved Source .2653, .2655</b>									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe & unadulterated	2	1	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
<b>Protection from Contamination .2653, .2654</b>									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
<b>Potentially Hazardous Food Time/Temperature .2653</b>									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
<b>Consumer Advisory .2653</b>									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
<b>Highly Susceptible Populations .2653</b>									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
<b>Chemical .2653, .2657</b>									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>									
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		

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/C	Compliance Status	OUT	CDI	R	VR	
<b>Safe Food and Water .2653, .2655, .2658</b>									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
<b>Food Temperature Control .2653, .2654</b>									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	1	03	0		
<b>Food Identification .2653</b>									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	2	1	0		
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	1	03	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
<b>Proper Use of Utensils .2653, .2654</b>									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored	1	03	0		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	03	<input checked="" type="checkbox"/>		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	1	03	0		
<b>Utensils and Equipment .2653, .2654, .2663</b>									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	0		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	1	03	<input checked="" type="checkbox"/>		
<b>Physical Facilities .2654, .2655, .2656</b>									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	2	1	0		
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	<input checked="" type="checkbox"/>		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>		
<b>Total Deductions:</b>					<b>4</b>				



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 5952 UNIVERSITY PARKWAY SUITE E  
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 County: 34 Forsyth Zip: 27105  
 Wastewater System:  Municipal/Community  On-Site System  
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 Permittee: HUT CAROLINAS, LLC  
 Telephone: (336) 377-2747

Establishment ID: 3034020869  
 Inspection  Re-Inspection Date: 07/20/2021  
 Comment Addendum Attached?  Status Code: U  
 Water sample taken?  Yes  No Category #: II  
 Email 1: ha037935@hutamerican.com  
 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
food protection manager	Jenna Bowker 9/18/25	0.0						
hot water	3 comp sink	128.0						
quat sanitizer ppm	3 comp sink	200.0						
hot water	dish machine	141.0						
chlorine sanitizer ppm	dish machine	50.0						
lighting foot candles	pizza oven	26.0						
wings	upper reach in	37.0						
tomatoes	cooling make unit 10:49	48.0						
tomatoes	cooling make unit 11:35	41.0						
italian sausage	cooling make unit 10:50	44.0						
italian sausage	cooling 11:35	41.0						
mozzarella	make unit	40.0						
pepperoni	make unit	39.0						
chicken pasta	reach in	40.0						
air temp	reach in right side	33.0						
pasta	WIC	35.0						
wings	WIC	35.0						
cheese pizza	final cook	196.0						
pepperoni pizza	final cook	203.0						
mushroom pan pizza	final cook	199.0						

Person in Charge (Print & Sign): Jenna First Last  
Bowker  
 Regulatory Authority (Print & Sign): Lauren First Last  
Pleasants

*J Bowker*  
 \_\_\_\_\_  
*Lauren Pleasants REHS*  
 \_\_\_\_\_

REHS ID: 2809 - Pleasants, Lauren Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section  
 DHHS is an equal opportunity employer.

● Food Protection Program



# Comment Addendum to Food Establishment 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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Manager could name a few symptoms of foodborne illnesses but was not sure where to locate employee health policy. Food employees shall report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. Symptoms are vomiting, diarrhea, jaundice, sore throat with fever, and lesions or infected wounds containing pus on the hands. Reportable foodborne illnesses are Norovirus, Shigella, Salmonella, E. coli, and Hepatitis A. CDI- Copy of employee health policy left with manager. 0 pts.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Steel wool scrubber inside basin of handwashing sink by make unit. Handwashing sinks shall be maintained so that it is accessible at all times for employee use, and may not be used for purposes other than handwashing. CDI- Scrubber removed from sink. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - The following food utensils soiled with food residue and debris: 2 round pan pizza pushers, 2 plastic containers, 5 ladles, a spatula, a pizza pan, a pizza cutter, 7 plastic lids, and 2 sauce bottles. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at 3 compartment sink to be rewashed.  
  
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Employee stated that in-use utensils are washed at the end of the day. Pizza cutter had not been used and had food residue on it. Equipment food-contact surfaces and utensils used with potentially hazardous food shall be cleaned throughout the day at least every 4 hours. CDI- Pizza cutter taken to 3 comp sink to be washed, and manager educated.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - In walk in freezer, significant ice buildup observed underneath condenser box and on line from the box. Ice is falling on boxes of food and building up. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Do not store food underneath condenser box until it is repaired to prevent food contamination.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Metal containers stacked wet. Allow cleaned and sanitized utensils and equipment to air dry before storing. Do not towel dry. Stack pans only when they are dry. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair significant ice buildup in walk in freezer and rewrap condenser line. Repair reach in freezer to prevent ice buildup, and remove rust on door hinges. Replace torn gasket on make unit door that is second from the right. Repair tile and caulk at walk in freezer door where coved base is not quite flush with the floor. Repair loose timer on pizza oven. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - More frequent cleaning needed inside vats of prep sink and 3 compartment sink. Sanitizer side drainboards of dish machine and 3 compartment sink soiled with food residue. Sanitizer vat in 3 compartment sink with food residue. A warewashing machine; the compartments of sinks, basins, and other receptacles used for washing and rinsing equipment, utensils, or raw foods; and drainboards shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils, and at least every 24 hours if used. Increase cleaning frequency of prep sink and 3 compartment sink.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on condenser box, fans, and floor in walk in cooler; reach in cooler doors, frames, and cavities; splashguard by prep sink; bottom of pizza holding unit; base of Proofer; inside cabinets, on castors and wheels of fryers, and between fryers. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. Increase cleaning frequency of equipment. 0 pts.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C- Toilet in need of additional cleaning in restroom. Maintain plumbing fixtures clean. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Replace broken floor tiles under fryers. Repair light switch in restroom. Physical facilities shall be maintained in good repair.  
  
6-501.12 Cleaning, Frequency and Restrictions - C - Additional cleaning needed on ceiling tiles and return vent above prep area and in restroom. Cleaning needed on basetiles around walk in cooler. Wall cleaning needed around dish machine, 3 compartment sink, and handwashing sink. Physical facilities shall be cleaned at a frequency to maintain them clean. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Lighting measured 26 foot candles at entrance of pizza oven. Food prep areas shall measure at least 50 foot candles. Increase lighting under the hood. 0 pts.