Food Establishment Inspection Report

Score: 97.5

Establishment Name: PIZZA HUT #2592
Establishment ID: 3034020870

Location Address: 5188 REIDSVILLE ROAD
[X] Inspection [ ] Re-Inspection

City: WALKERTOWN   State: NC
Date: 09/08/2021   Status Code: U

Zip: 27051   County: 34 Forsyth
Time In: 10:45 AM   Time Out: 12:45 PM

Permittee: HUT CAROLINAS, LLC
Total Time: 2 hrs 0 min

Telephone: (407) 299-2555
Category #: II

Wastewater System: [X] Municipal/Community [ ] On-Site System
FDA Establishment Type: _____

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

Total Deductions: 2.5

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
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Comment Addendum to Food Establishment Inspection Report

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[X] Inspection [ ] Re-Inspection   Date: 09/08/2021

Comment Addendum Attached? [X]   Status Code: U

Water sample taken? [ ] Yes [x] No   Category #: II

Email 1: ha037929@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
pepperoni	prep	39.0						
cheese	prep	40.0						
chicken	small cooler	39.0						
sausage	walk in cooler	38.0						
hot water	3 compartment sink	139.0						
quat sanitizer	bucket	300.0						
chlorine sanitizer	dish machine	100.0						
pizza	cook temp	198.0						
servsafe	Jeremy Clark 8/11/22	0.0						

Person in Charge (Print & Sign): First Jeremy Last Clark

Regulatory Authority (Print & Sign): First Amanda Last Taylor

REHS ID: 2543 - Taylor, Amanda

Verification Required Date:

REHS Contact Phone Number: (336) 703-3136

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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.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Two pizza pans and one metal food pan had encrusted food residue present. Food contact surfaces shall be clean to sight and touch. CDI. Items brought to warewashing area for additional cleaning.

42   4-901.11 Equipment and Utensils, Air-Drying Required - C Many items on clean dish storage rack stacked wet. Air dry equipment and utensils after cleaning and sanitizing.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Comply with all items on transitional permit comment addendum. Address ice buildup under unit of walk in freezer. Repair legs of dish drainboard so pans are not needed to elevate them. 0 points. Equipment shall be in good repair.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Comply with all items on transitional permit comment addendum. Cleaning needed to remove brown buildup from walls and ceilings thoughout facility. Floor cleaning needed in back room. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair. 6-501.12 All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.