

# Food Establishment Inspection Report

Score: 88

Establishment Name: PIZZA HUT

Establishment ID: 3034011061

Location Address: 3069 KERNERSVILLE RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 21 / 2017 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 01 : 30 <sup>am</sup><sub>pm</sub> Time Out: 04 : 45 <sup>am</sup><sub>pm</sub>

Permittee: NPC INTERNATIONAL INC

Total Time: 3 hrs 15 minutes

Telephone: (336) 788-9052

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
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	<input type="checkbox"/>

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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:										12	

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☒ Inspection ☐ Re-Inspection Date: 06/21/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: store2842@npcinternational.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: NPC INTERNATIONAL INC

Email 3:

Telephone: (336) 788-9052

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
fettucini	buffet	160	pasta	cooling 1 hr	76			
lettuce	buffet	41	ambient	wing fridge	41			
egg	buffet	42	chicken wing	walk in cooler	43			
spinach	buffet	41	hot water	three comp sink	120			
quat sanitizer	three comp sink	200	sausage	make unit	45			
chicken wings	reheat	192	cheese	make unit	42			
wash cycle	dishmachine	144	ambient	reach in cooler	42			
chlorine	dishmachine	50						

## 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.

- 2-102.12 Certified Food Protection Manager - C:REPEAT: Manager on-duty has not completed an ANSI-accredited food safety certification course. Manager on duty shall be certified in food safety through passing an approved ANSI-accredited food safety certification program and be on-site during all hours of operation.
- 2-401.11 Eating, Drinking, or Using Tobacco - C: Employee drink positioned on top of tea maker. Employee drink on shelving above single service article storage. Employee drinks shall be stored in containers to prevent contamination of hands while drinking (i.e. lid and straw) and stored to prevent contamination of food and cleaned equipment. CDI: Drinks discarded.
- 2-301.14 When to Wash - P: 0 pts. One employee washed hands, then recontaminated hands by turning off faucet without using a papertowel as a barrier. Hands shall be washed when contaminated. CDI: Hands re-washed using paper towel to turn off faucet.



Person in Charge (Print & Sign): John *First* Deckard *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

*g D...no*

*Michelle Bell REHS*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 01 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3141



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- 8 6-301.11 Handwashing Cleanser, Availability - PF: No soap present in men's restroom. Handwashing sinks shall be supplied with handwashing cleanser at all times. CDI: Soap replaced.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C: Ice machine soiled at top ice making area. Ice machines shall be cleaned as frequently as necessary to prevent accumulation of soiled and cleaned as directed by manufacturer./ Tongs used for chicken wings changed daily. If used with potentially hazardous foods, utensils shall be cleaned throughout the day at least every 4 hrs. CDI: Tongs placed in wash vat at three comp sink. /4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: The following utensils soiled: wings baskets greasy/sticky, 2 plates, 3 bowls, many white pizza pans, 4 tubs, 2 pans, 8 plastic pans, and 2 scoops. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 31 3-501.15 Cooling Methods - PF: 0 pts. Pasta cooling in walk in cooler for approx. 1 hour at 76F in container with tight lid. When cooling, methods shall be taken to facilitate heat transfer away from the food product. CDI: Lid loosened.
- 34 4-204-112 Temperature Measuring Devices-Functionality - PF: Thermometer missing inside of reach in freezer unit. Cold or hot holding equipment used for potentially hazardous foods shall be equipped with at least one integral or permanently fixed thermometer. Verification of thermometer required to Michelle Bell at 336-703-3141.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P: 0 pts. Croutons at end of bar not properly protected by sneezeguard. Food shall be protected from consumer contamination. CDI: Croutons moved within buffet bar.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Quat sanitizer low between 0 and 150 ppm in wiping cloth bucket. Sanitizer shall be maintained in effective range (150-400 ppm or as stated by manufacturer). CDI: Sanitizer replaced with 200 ppm quat.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. A few dishes stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing and prior to stacking.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: laminate counter surrounding salad bar cracked and cabinet underneath chipping finish, paint in hood chipping, pipe wrap in walk in freezer is duct tape and needs replacing with pvc flexible pipe wrap (one wrapping is also cracked), missing upper front panel to proofer, prep equipment rusted underneath, can opener rusted, prep table shelving with wearing coating, chemical stand under sink rusted. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Sanitizer vat of three comp sink soiled. Warewashing equipment shall be cleaned as often as necessary and at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following nonfood contact areas of equipment need additional cleaning: bins for holding utensils at pizza slicing table, shelving throughout, legs and piping to prep tables/sinks/etc. throughout, can opener, upper door section of outside of dishmachine, inside both hoods (above pizza oven/fryers), transfer cart, top of the oven, gasket/ceiling/fan of walk in cooler, walk in freezer floor, bag-n-box rack. Equipment shall be cleaned as frequently as necessary.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: 0 pts. Urinal soiled. Maintain plumbing fixtures clean.
- 53 6-201.17 Walls and Ceilings, Attachments - C: Faucet loose from wall at mopsink. Chains present on shelving in a couple of locations in the kitchen (to support shelving to wall). Attachments to walls shall be easily cleanable. Tighten faucet to wall. Sleeve chains with plastic tubing to provide easily cleanable surface.//6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Additional cleaning needed on walls and ceilings from splatter/dust and floors in corners and under equipment. Floors, walls, and ceilings shall be maintained clean.//6-501.16 Drying Mops - C: Mops drying head-up at mopsink. Mops shall be inverted (head down) while drying to prevent contamination of mop handle.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Seal pipe penetrations throughout, FRP damage on corner guard near office, repair base tile falling off of wall, repair wall damage behind mopsink and ensure wall is easily cleanable, building outside is being used to store dry goods (all raw wood- provide easily
- 54 6-202.11 Light Bulbs, Protective Shielding - C: REPEAT: Lightbulbs missing protective end caps. Sleeved bulbs shall have end caps in place to prevent bulb breakage from contaminating food/food areas. Replace end caps.//6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fctd): wing table 34-45, beverage/tea area 10-18, front utensil storage 2-5, front handsink 5, pizza slice prep 18-33, oven 11-12, pizza prep 25-56, men's toilet 0/urinal 0, and women's sink 9/toilet 8. Increase lighting to meet 20 fctd at handsinks, plumbing fixtures in restrooms and utensil storage, and 50 fctd at food prep areas.



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Spell



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