Food Establishment Inspection Report Score: 90 Establishment Name: PAPA JOHN'S #382 Establishment ID: 3034020271 Location Address: 1330 S HAWTHORNE RD X Inspection Re-Inspection Date: 07/21/2021 City: WINSTON SALEM State: NC Status Code: A Zip: 27103 County: 34 Forsyth Time In: 1:00 PM Time Out: 2:50 PM Total Time: 1 hrs 50 min Permittee: CODECO, INC Telephone: (336) 748-8886 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 2 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 1 | | | | | | | | 28 🖾 🗆 🗆 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 2 🛛 🗆 3 1.5 0 - -30 🛛 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X 1 0.5 0 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 🗆 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 21000 10 X 38 Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 🗆 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 X □ 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 □ | ☑ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 □ Proper hot holding temperatures 46 X 1 0.5 0 X □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil .2654, .2655, .2656 □ □ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -X 49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 ____ & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained 52 🗆 X



Chemical

|25| 🗆 | 🗆 | 🔯

X

Total Deductions:

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

10

1 0.5 0 - -

.2653, .2657

Food additives: approved & properly used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

1 0.5 0

210 -

53

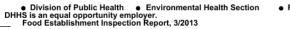
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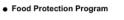
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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020271 Establishment Name: PAPA JOHN'S #382 Location Address: 1330 S HAWTHORNE RD Date: 07/21/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1: mrjoshuamoser@gmail.com Water Supply: Municipal/Community On-Site System Permittee: CODECO, INC. Email 2: Telephone: (336) 748-8886 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp 204.0 Item Location Item Location Temp Item Temp Meat Pizza cooked to 204.0 Pepperoni Pizza cooked to 40.0 3 Cheese Blend pizza make-unit 36.0 Mozzarella pizza make-unit 41.0 **Diced Tomatoes** pizza make-unit 41.0 Ground Beef pizza make-unit 41.0 Chicken pizza make-unit 41.0 Ham pizza make-unit 40.0 Spinach reach-in cooler 41.0 Chicken Poppers reach-in cooler 41.0 Philly Steak reach-in cooler 41.0 Chicken reach-in cooler 127.0 Hot Water 3-compartment sink 200.0 Quat Sani 3-compartment sink First Last Person in Charge (Print & Sign): Leo Hall First Last Regulatory Authority (Print & Sign): Victoria Murphy

> REHS ID: 2795 - Murphy, Victoria Verification Required Date:









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Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA JOHN'S #382 Establishment ID: 3034020271

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.

- 2-102.11 Demonstration -REPEAT- C: There was no certified food protection manager on duty during the inspection. During inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this code. The person in charge shall demonstrate this knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. the person in charge is not required to be a certified food protection manager when the food establishment is not operating and food is not being prepared, packaged, or served for immediate consumption.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P: The following items measured at temperatures above 41 F: cream cheese (68 F) and a container of string cheese (53 F-58 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: Both items were at room temperature for longer than 2 hours and were discarded.
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition -REPEAT- P: A container of chicken wings were labeled 07/20/21 as a discard date and the wings were prepared on 7/14/21. A food shall be discarded if it exceeds the temperature and time combination 41 F or less for 7 days or 45 F or less for 4 days. CDI: The PIC discarded items.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C: The light shield above the pizza make-unit was leaking water while the make-unit was open/two pans of chicken wings being prepped were sitting in the sanitizer vat of the 3-compartment sink. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination
- 2-303.11 Prohibition-Jewelry C: The PIC was wearing a wrist watch while preparing food. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.//2-402.11 Effectiveness-Hair Restraints C: The PIC wasn't wearing a beard guard while preparing food. 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.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: Replace rusting shelves in facility. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following areas: shelving in the walk-in cooler, walls in walk-in cooler, condser base in walk-in cooler, ceiling of walk-in cooler, the base panel in walk-in cooler, lower shelving on pizza prep line and pos counter. Nonfood-contact surfaces shall be clean to sight and touch.
- 52 5-501.113 Covering Receptacles C: Lid of dumpster observed open. Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered
- 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed to/on the following: walls of the mop sink, floor of mop sink, walls behind 3-compartment sink, walls in bathroom and walls in dry storage area. Physical facilities shall be cleaned at a frequency to keep them clean.//6-501.16 Drying Mops -REPEAT- C: Mops were drying right side up at the mop sink. After use, mops shall be placed in position that allows them to air-dry without soiling wall, equipment, or supplies