Food Establishment Inspection Report

Establishment Name: PAP	A JOHNS PIZZA 2024	Establishment ID:	3034020432
Location Address: 1215B W CLEMMONSVILLE RD City: WINSTON SALEM State: North Carolina Zip: 27127 County: 34 Forsyth Permittee: CODECO INC		Date: 01/11/2022 Time In: 11:25 AM	_Status Code: A _Time Out: _2:10 PM
Telephone: (336) 788-9004		Category#: II	
⊗ Inspection	○ Re-Inspection	FDA Establishment Type:	Fast Food Restaurant
Wastewater System: ⊗ Municipal/Community		No. of Risk Factor/Interve	
	On-Site Supply		

Foodborn	e Illness Risk Factors and Public Health I	ntonyo	ntior	10						Good Retail Practices				
Risk factors:	Contributing factors that increase the chance of developing fo Interventions: Control measures to prevent foodborne illnes:	odborne	illness.	15			Go	ood Reta	il Pra	actices: Preventative measures to control the addition of pa and physical objects into foods.	athog	jens,	chemi	icals,
Compliance Status		OUT	CDI	R	VR	С	Compliance Status			OUT		CD	I R	
Supervision	.2652					Sa	afe F	ood and	Wat	ter .2653, .2655, .2658	_			
1 IN OXTN/A	PIC Present, demonstrates knowledge, &	1/	0 Y	Π				OUT NXA		Pasteurized eggs used where required	1	0.5	0	
	performs duties	1	0 X		\sqcup)X		_	Water and ice from approved source	2	-	0	+
2 IN OXT N/A	Certified Food Protection Manager	X	0		Ш	32	IN (OUT NXA		Variance obtained for specialized processing				T
Employee Healt						32				methods	2	1	0	
3 IX OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2 1	0			F	ood	Tempera	ture	Control .2653, .2654				
4 (X OUT	Proper use of reporting, restriction & exclusion	3 1.5	0		\vdash	22	IN (34-		Proper cooling methods used; adequate			Т	Т
5 IN OXT	Procedures for responding to vomiting &	1 0.5	_		\square	33	IN	920		equipment for temperature control	1	0,₹6	0	
3 IN OAT	diarrheal events	1 0.5	^		L			OUT MA		Plant food properly cooked for hot holding	1	0.5		
Good Hygienic		- 34	a 17					OUT N/A		Approved thawing methods used	1	0.5		4
6 IN OXT 7 X OUT	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1 0X6 1 0.5		-	\vdash		IN (Thermometers provided & accurate	1	0%	0	_L
			<u> </u>		H			Identific	ation	.2653				
	tamination by Hands .2652, .2653, .2655, .265			_		37)X	OUT		Food properly labeled: original container	2	1	0	
8) (OUT	Hands clean & properly washed No bare hand contact with RTE foods or pre-	4 2	0		\vdash	Pi	reve	ntion of	Food	d Contamination .2652, .2653, .2654, .2656, .26	657			
9 X OUT N/A N/O	approved alternate procedure properly followed Handwashing sinks supplied & accessible	4 2 2 X	0 X	X		38	IN	о х (т		Insects & rodents not present; no unauthorized animals	2	x	0	x
Approved Source			0 / ^			39	M	оит		Contamination prevented during food preparation, storage & display	2	1	0	\top
11 ју оит	Food obtained from approved source	2 1				40	×	OUT		Personal cleanliness	1	0.5		+
12 IN OUT 1XO			0				M			Wiping cloths: properly used & stored	1	-	0	+
13 🕅 оит	Food in good condition, safe & unadulterated	2 1	0		<u> </u>		1.1	OUT N/A	-	Washing fruits & vegetables	1	_	0	+
14 IN OUT 100 N/A N/O	Required records available: shellstock tags, parasite destruction	2 1	0					r Use of						
Protection from	Contamination .2653, .2654					i	M			In-use utensils: properly stored	1	0.5	0	
	Food separated & protected	3 1.5	0	Т	\vdash		+ +		-	Utensils, equipment & linens: properly stored,	1	0.5	-	+
16 X OUT	Food-contact surfaces: cleaned & sanitized	3 1.5			H	44	×	ООТ		dried & handled	1	0.5	0	
17 X OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	+++	0			45	IN (о) (т		Single-use & single-service articles: properly stored & used	1	0.5	X	T
Potentially Haza	ardous Food Time/Temperature .2653		-		_	46	M	оит		Gloves used properly	1	0.5	0	+
18 IN OUT N/A NXO	Proper cooking time & temperatures	3 1.5	0	Π			11	ils and E	auip	oment .2653, .2654, .2663				
	Proper reheating procedures for hot holding	3 1.5					П	1 1		· · ·	_	$\overline{}$	$\overline{}$	-
20 IN OUT N/A NXO		3 1.5			Ш	47	IN C	ом∕т		Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	1	∂ X 5	0	X
	Proper hot holding temperatures Proper cold holding temperatures	3 1.5		-				$^{\prime}$		constructed & used				
	Proper cold holding temperatures Proper date marking & disposition	3 1X5 3 1.5			Х	40		OMT		Warewashing facilities: installed, maintained &	-	0.5	×	T
24 X OUT N/A N/O	Time as a Dublic Health Central, presedures 9	+	0				IN			used; test strips Non-food contact surfaces clean	1	0.5		+
Consumer Advi				_				cal Facil	ities	.2654, .2655, .2656				
	Consumer advisory provided for raw/		1	Т	H		-	OUT N/A		Hot & cold water available; adequate pressure	1	0.5	0	
25 IN OUT NA	undercooked foods	1 0.5	0			_	X	-	-	Plumbing installed; proper backflow devices	2	-	-	+
Highly Suscepti	ible Populations .2653		•				M			Sewage & wastewater properly disposed	2	1		\top
26 IN OUT 1)XA	Pasteurized foods used; prohibited foods not offered	3 1.5	0			53	×	OUT N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
Chemical	.2653, .2657					54	IN (оλу́т		Garbage & refuse properly disposed; facilities		_	\Box	T
27 IN OUT NA	Food additives: approved & properly used	1 0.5							_	maintained	1	0.5		٠,
28 X OUT N/A	Toxic substances properly identified stored & used	2 1	0			55	IN (O X (T	-	Physical facilities installed, maintained & clean	X	0.5	0	X
Conformance w	rith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,					56	M	оит		Meets ventilation & lighting requirements; designated areas used	1		0	\perp
ZO IN OUT NA	reduced oxygen packaging criteria or HACCP plan	2 1	0		1	- 1				TOTAL DEDUCTIONS:	18	5		



Score: 91.5

CDI R VR



Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020432 Establishment Name: PAPA JOHNS PIZZA 2024 Date: 01/11/2022 Location Address: 1215B W CLEMMONSVILLE RD X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27127 Water sample taken? Yes X No Category #: II Email 1: Water Supply: Municipal/Community On-Site System Permittee: CODECO INC Email 2: Telephone: (336) 788-9004 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 53 mozzarella table 53 cream cheese table all foods (top and 40 make unit 36-40 hottom) 44 cheese sticks walk in 43 sausage walk in 44 nuggets walk in 43 beef walk in 43 walk in meatball 44 walk in ham 44.6 ambient walk in 44.2-44.6 203 pizza 129 water 3 comp 300 quat-ppm 3 comp

> First Last

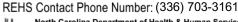
Person in Charge (Print & Sign): Josh Hughes

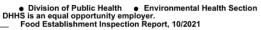
REHS ID: 2664 - Sykes, Nora

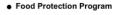
First Last

Regulatory Authority (Print & Sign): Nora Sykes

Verification Required Date: 01/21/2022









Comment Addendum to Inspection Report

Establishment Name: PAPA JOHNS PIZZA 2024 Establishment ID: 3034020432

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 2-102.11 PIC shall demonstrate knowledge by being a certified food protection manager or by having no priority violations or by demonstration of knowledge in specific areas such as thermometer calibration and sanitizer testing. CDI-Education and corrected in other areas of this inspection report.
- 2 2-102.12 (A) Certified Food Protection Manager (C)- PIC shall be a certified food protection manager. Obtain certification.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf)- No procedure available. 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- Handouts provided.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- Employee eating string cheese at 3 comp sink and handled clean utensil without hand washing. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. CDI-Employee sent outside by manager.
- 10 5-205.11 Using a Handwashing Sink-Operation and Maintenance PF- REPEAT- Back hand sink blocked with cart and boxes. Maintain hand sinks free for use at all times. CDI-Items moved so sink could be accessed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- All foods in walk in measured above 41F, as noted in temperature log. Cream cheese and mozzarella cheese on make line at 53F. Maintain TCS foods at 41F or less at all parts of the food. If the intention is to leave cheese out during the day, write a procedure for time as the public health control for 4 hours. Cheeses discarded. Verification required that foods can be maintained at 41F due to Nora Sykes by opening on Thursday January 13, 2022.
- 33 4-301.11 Cooling, Heating, and Holding Capacities Equipment (Pf)- Walk in cooler not capable of holding foods at the required temperature of 41F. Ambient temperature 44.6-44.2F. EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. Repair cooler and contact Nora Sykes for verification by opening of business on Thursday January 13, 2022. Contact information provided.
- 36 4-302.12 Food Temperature Measuring Devices (Pf)- No thin probe thermometer available. Thermometer on site measures temperature 1/3 up stem and was not properly calibrated. Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods. Obtain thermometer and contact Nora Sykes for verification within 10 days.
- 38 6-202.15 Outer Openings, Protected C- REPEAT-Back door is not self closing. Exterior doors shall be self closing to prevent entry of insects and rodents.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- Wrapped pizza boxes in floor by back door. Store at least 6 inches above floor.
- 47 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Walk in door is busted on corners inside. Back hand sink is bent forward. Front hand sink faucet corroded. Doors at restroom and back entryway are in poor repair at bottom-restroom door has large gap underneath. Maintain equipment in good repair.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C)- Clean 3 compartment sink.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Clean all shelving in walk in cooler, inside make unit and gaskets of make unit.

55 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- Newly added coved base tiles at area around back door is sitting on top of floor tiles, creating a 90 degree angle. Repair so that there is coved base. Seam strip cracked at wall behind make unit. Repair seal and cracked floor tiles around grease trap in front of 3 comp sink. Replace missing fan cover in restroom. Recaulk front hand sink. Cracked base tile under 3 comp sink. Replace strainers and covers on floor sink at 3 comp and prep sink as needed. Ceiling tiles peeling. Base tiles coming off wall near water heater. Maintain facilities in good repair and to be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT- Clean floor sinks.