

# Food Establishment Inspection Report

Score: 90

Establishment Name: PIZZA HUT #2582

Establishment ID: 3034020874

Location Address: 5062 STYERS FERRY ROAD

☒ Inspection ☐ Re-Inspection

City: LEWISVILLE

State: NC

Date: 06/09/2021

Status Code: U

Zip: 27023

County: 34 Forsyth

Time In: 11:40 AM

Time Out: 3:00 PM

Permittee: HUT CAROLINAS LLC

Total Time: 3 hrs 20 min

Telephone: (336) 778-2118

Category #: II

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

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
<b>Supervision .2652</b>										<b>Safe Food and Water .2653, .2655, .2658</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Employee Health .2652</b>										<b>Food Temperature Control .2653, .2654</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Good Hygienic Practices .2652, .2653</b>										<b>Food Identification .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	<input type="checkbox"/>	<input type="checkbox"/>	33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	<input type="checkbox"/>	<input 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	13	0	<input type="checkbox"/>	<input type="checkbox"/>	34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<b>Proper Use of Utensils .2653, .2654</b>										
<b>Approved Source .2653, .2655</b>										<b>Utensils and Equipment .2653, .2654, .2663</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Protection from Contamination .2653, .2654</b>										<b>Physical Facilities .2654, .2655, .2656</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Potentially Hazardous Food Time/Temperature .2653</b>										<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	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"/>	<input type="checkbox"/>	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	<b>Total Deductions: 10</b>										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>											
<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	<input type="checkbox"/>	<input type="checkbox"/>											
<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	<input type="checkbox"/>	<input type="checkbox"/>											
<b>Chemical .2653, .2657</b>																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>											



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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Location Address: 5062 STYERS FERRY ROAD

City: LEWISVILLE State: NC

County: 34 Forsyth Zip: 27023

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

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

Permittee: HUT CAROLINAS LLC

Telephone: (336) 778-2118

Establishment ID: 3034020874

☒ Inspection ☐ Re-Inspection Date: 06/09/2021

Comment Addendum Attached? ☒ Status Code: U

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: ha037915@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
diced tomato	pizza prep	41.0						
chicken topping	pizza prep	40.0						
chicken wing	small Bev Air	42.0						
ham	walk-in cooler	40.0						
hot water	3 comp sink	165.0						
quat sani	sani bucket x 3 (ppm)	300.0						
Cl sani	dish machine (ppm)	50.0						
Food Safety	James Roach 8/21/23	0.0						

Person in Charge (Print & Sign): James First Last  
Roach

Regulatory Authority (Print & Sign): Aubrie First Last  
Welch

REHS ID: 2519 - Welch, Aubrie Verification Required Date: \_\_\_\_\_

*James Roach*

*Aubrie Welch REHS*

REHS Contact Phone Number: (336) 830-4460



North Carolina Department of Health & Human Services



# 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.

- 1 2-103.11 (A)-(L) Person-In-Charge-Duties - PF Some deliveries occur outside operating hours via key drop. The person in charge shall ensure that employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt. CDI - discussion with PIC about this requirement; there is a place on the invoice for delivery driver to record food temp, but it was not filled out on the invoice that was checked during the inspection.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Virtually every dish checked had greasy buildup/food debris/residue, including but not limited to: plastic rings used to sauce pizzas (esp. undersides), round gray plastic lids, metal pans, etc. Food contact surfaces shall be clean to sight and touch. CDI - dishes placed at 3 comp sink for re-washing; employee started to work on cleaning during the inspection. Due to the widespread nature, this violation was assessed at full point value.
- 36 6-501.111 Controlling Pests - C Old mop bucket full of standing water outside back door of establishment contained mosquito larvae. Keep the premises free of insects, rodents, and other pests. CDI - PIC dumped water and disposed of old mop bucket in the dumpster.
- 37 3-305.14 Food Preparation - C Accumulation of dust and debris on wire rack directly above pizza cutting table. During preparation unpackaged food shall be protected from environmental sources of contamination.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Wire shelving units holding cleaned dishes had buildup/greasy residue. 2 plastic containers holding misc. utensils with grease and buildup in their bases. Rack where cleaned pans are stored is directly adjacent to the can wash, where cleaned dishes could be exposed to splash from emptying mop buckets. Cleaned equipment and utensils shall be stored in a clean, dry location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Replace/properly fit gaskets on equipment throughout the facility as needed, such as: Pepsi cooler, Flav-R-Savor, proofer. Clean rust and caulk undersides of tables including at pinched seams. Replace shelving units with chipped finishes/damage (will need thorough cleaning to assess). Ice buildup on compressor in pizza prep unit with standing water in base on this unit; ice buildup also present in small wing freezer, and on left side of 2 door freezer (Traulsen #2). Damaged smallwares, such as cracked black plastic insulated container, stained sauce bottles/scoops. Remove rust from casters on equipment throughout - if unable to remove rust, replace. Replace/refasten vents inside coolers, freezers, proofer as needed. Replace missing springs and hinge covers (Traulsen unit). Refer to Addendum to Transitional Permit issued 5/3/2021 for a full list of equipment concerns. All items on the Transitional Permit Addendum must be completed by October 30, 2021.
- 46 4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C Adjust drainboards of 3 comp sink so water does not stand. Sinks and drainboards of warewashing sinks and machines shall be self-draining.  
4-501.14 Warewashing Equipment, Cleaning Frequency - C Buildup on right drainboard of 3 comp sink, buildup inside dish machine. A warewashing machine; the compartments of sinks; and drainboards shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function, and, if used, at least every 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C Thorough, detailed cleaning is needed throughout the establishment. Buildup present on shelving units/racks/black plastic dunnage racks, etc. Clean interior and exterior of all equipment, esp. frequently touched areas like handles. Grease accumulation around/in base of fryer, including wire racks used to hold sauce bowls. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Due to the widespread nature, this violation was assessed at full point value.
- 49 5-205.15 (B) System maintained in good repair - C Repair faucet at 3 comp sink so hot and cold water shut off when faucets are turned off. Cut off and cap the extraneous spigot on the wall near vegetable prep sink. A plumbing system shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Building in poor condition. Damaged flooring throughout; water is standing in areas where floor tiles are absent. Coved base missing in several areas, such as inside and outside walk-in cooler, front of POS counter. "Office"/water heater room is not properly finished, with open ceiling. Damaged ceiling in rest room, damaged ceiling tiles throughout kitchen need repair/replacement. Repaint rusted ceiling grid. Repair/replace damaged walls. Physical facilities shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (measured in foot candles): 16 fc at prep sink, 25-35 fc at oven, 25-36 fc at pizza prep table. A minimum of 50 foot candles is required at a surface where a food employee is working with food or working with utensils or equipment such as knives, where employee safety is a factor.

GENERAL COMMENTS:

All items on the Addendum to Transitional Permit for Food Service Establishment dated 5/3/2021 must be completed by October 30, 2021. There is no extension or renewal of a Transitional Permit.

Per PIC, store is planning a remodel in September. Prior to remodel, plans must be submitted to the Plan Review Section for the State of NC. Contact Nathan Ward with any questions - 336-703-3159.

Prior to rearranging/relocating any equipment, plans must be submitted to the Plan Review Section for the State of NC. Contact Nathan Ward for clarification/guidance - 336-703-3159.