

Food Establishment Inspection Report

Score: 94

Establishment Name: PIZZA HUT #5506

Establishment ID: 3034012662

Location Address: 213 VESTA DR.

City: KING State: North Carolina

Zip: 27021 County: 34 Forsyth

Permittee: TASTY HUT OF NC, LLC

Telephone: (336) 983-9999

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 02/02/2023 Status Code: A

Time In: 3:00 PM Time Out: 5:00 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> X
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> X
9	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT N/A N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT N/A N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT N/A N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT N/A N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> X
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/> X
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/> X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/> X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/> X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/> X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/> X
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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City: KING State: NC

County: 34 Forsyth Zip: 27021

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

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

Permittee: TASTY HUT OF NC, LLC

Telephone: (336) 983-9999

Establishment ID: 3034012662

☒ Inspection ☐ Re-Inspection Date: 02/02/2023

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: 36640@tastyph.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
lettuce	salad bar	41						
eggs	salad bar	41						
tomatoes	salad bar	41						
wings	top reach-in cooler	41						
pizza	final reheat	198						
wings	final reheat	178						
chicken	prep unit	41						
tomatoes	prep unit	39						
bacon	prep unit	41						
hamburger	prep unit	41						
bacon	inside prep unit	41						
wings	final cook	200						
wings	walk-in	37						
ham	walk-in	38						
eggs	walk-in	40						
sanitizer (quat)	bucket	300						
sanitizer (ppm)	dish machine	100						
hot water	3-comp	122						

Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign): Ashley

First Last

First Last Mize

Ashley Mize

Ashley Mize

REHS ID: 2663 - Mize, Ashley

REHS Contact Phone Number: (336) 830-0717

Verification Required Date:

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

Page 1 of _____

Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: PIZZA HUT #5506

Establishment ID: 3034012662

Date: 02/02/2023 **Time In:** 3:00 PM **Time Out:** 5:00 PM

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 2-102.12 (A) Certified Food Protection Manager (C). No certified food protection manager on-site at time of inspection. A certified food protection manager (ANSI accredited program) shall be on-site at all times of operation.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) No employee health policy and employees were unaware of what the employee health policy was. An employee health policy shall be available at all times and employees should be aware of what the health policy consist of. CDI-policy provided by inspector.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf). No vomiting and diarrheal procedures available at time of inspection and employees were unaware of what they were or where they were. Vomiting and diarrheal procedures shall be provided and available at all times and employees shall be aware of these procedures. CDI-procedures provided by inspector.
- 8 2-301.14 When to Wash (P). Employee came from restroom and front counter to begin preparing pizzas without washing hands, employee stated they washed their hands while in the restroom but did not upon entering kitchen. Food employees must wash hands after touching bare human body parts. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. Food employees must wash hands after engaging in activities that contaminate the hands. Food employees shall wash hands before donning of new gloves. CDI-education with employee, employee properly washed hands and then began prep of pizza.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). Trash can blocking the back hand wash sink. Ensure hand wash sinks are easily accessible at all times. CDI-trash can moved.
6-301.12 Hand Drying Provision (Pf) Both hand wash sinks did not have paper towels available at beginning of inspection. Provide paper towels or approved alternative for hand drying at each hand sink. CDI-paper towels replaced.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Employees were not wearing hair restraints during inspection. Effective hair restraints shall be worn at all times in food prep areas. CDI-hair restraints were put on.
2-303.11 Prohibition - Jewelry (C) Employees were wearing rings and bracelets. Jewelry shall not be worn on wrists/fingers except for a plain smooth band.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Cups and plates were being stacked together still wet. Ensure adequate air drying time is being allowed before dishes, utensils, equipment, etc. are stacked together.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) In the outside storage building there were boxes of single service products and box sodas sitting directly on the floor. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). The shelving in the prep unit is worn down and beginning to rust. The gasket is torn on the door closest to the fryers on the prep unit and needs replaced/repared. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) Detailed cleaning is needed on shelves, gaskets, s/s storage containers, vents/ceiling, etc. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.113 Covering Receptacles (C) The dumpster door was left open. Ensure doors and lids remain closed when not in continuous use.
- 56 6-202.11 Light Bulbs, Protective Shielding (C) The light shield above the mop sink is busted/cracked. Ensure light shields are kept in good repair.