

Food Establishment Inspection Report

Score: 87

Establishment Name: PIZZA HUT LEWISVILLE

Establishment ID: 3034020436

Location Address: 5062 STYERS FERRY RD

☒ Inspection ☐ Re-Inspection

City: LEWISVILLE

State: NC

Date: 09 / 10 / 2020 Status Code: A

Zip: 27023

County: 34 Forsyth

Time In: 10 : 55 ^{am} _{pm} Time Out: 01 : 50 ^{am} _{pm}

Permittee: NPC INC

Total Time: 2 hrs 55 minutes

Telephone: (336) 778-2118

Category #: II

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<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	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	

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	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	<input checked="" type="checkbox"/>	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:										13



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☒ Inspection ☐ Re-Inspection Date: 09/10/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: store2582@npc.international.com

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	prep cooler	42	hot water	3 comp sink	150			
diced tomato	"	37	quat sani	towel buckets (ppm)	300			
sausage	"	37						
meatball	"	42	Food Safety	James Roach 8/01/23	00			
chx wing	sm. cooler above fryer	42						
pasta	walk-in cooler	41						
ham	"	41						

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Several banana pepper rings were in front hand sink at beginning of inspection - per employee, bag was opened and liquid inside was poured out in the sink. A handwashing sink may not be used for purposes other than handwashing. CDI - discussion with employee, peppers removed from sink.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Metal pans, round plastic lids (gray and white), white square lids, utensils with greasy residue/food debris. Food contact surfaces of equipment and utensils shall be clean to sight and touch. REPEAT. CDI - dishes placed at 3 comp sink for re-washing.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Employee stated that pizza knives are wiped with sanitizer a few times per day. Utensils in continuous use with with potentially hazardous foods (such as pizza knives, bowls and tongs for chicken wings) must be cleaned and sanitized a minimum of once every 4 hours. REPEAT. CDI - discussion with manager.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Diced tomatoes, meat toppings (chicken, ham, sausage, etc) in top of pizza prep unit were not date marked; employee stated that items stay in cooler for up to 2 days. All ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. REPEAT. CDI - foods were dated.
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P ham, meatballs, and alfredo sauce in container in walk-in cooler had a Text "made" date of 9/7 and a "discard" date of 9/14. Potentially hazardous foods have 7 days from day of prep/opening; day of prep is ☐ Day 1, so discard dates should be 9/13, not 14. REPEAT. CDI - "discard" dates changed to reflect the max of 7 days.

Person in Charge (Print & Sign): James Roach

Regulatory Authority (Print & Sign): Aubrie Welch

James Roach
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (336) 830 - 4460



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Shelving units/racks used for dish storage have buildup and grease. Wire baskets used to store misc. utensils have buildup/grease. 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. REPEAT.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Both 2-door freezers have ice buildup inside the left doors. Coating on shelving units in walk-in is damaged and shelves are beginning to rust. Equipment shall be maintained in good repair. (Note: since last inspection, top pizza oven has been repaired, pvc pipe in walk-in has been re-wrapped, and proofer closes; violation left at half points due to improvements)
4-402.12 Fixed Equipment, Elevation or Sealing - C Proofer sits directly on floor. Floor mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a 6 inch clearance between the floor and equipment.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Food buildup/soil inside dish machine, esp. at inside corners; pink and black growth present in pre-spray sink, soiled water left in sanitizing compartment of 3-comp sink overnight, soil present on drainboards. 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 the equipment performs its intended function; and if used, at least every 24 hours. REPEAT.
- 47 4-602.13 Nonfood Contact Surfaces - C Thorough, detail cleaning is needed throughout the establishment, including but not limited to: around lids/edges/interior of make unit; interior and exterior of all coolers and freezers, base of fryer, shelving units including inside walk-in cooler, gray cart. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 50 5-403.12 Other Liquid Wastes and Rainwater - C Outside can wash is clogged, with several inches of standing water. Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Clean fixtures in bathroom. Clean prep sink. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. REPEAT.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Building in poor condition. Damaged flooring throughout, including around floor drains, around grease trap door under 3 comp sink, by door to walk-in cooler. Coved base absent in walk-in cooler to left of door, coving missing on outside to right of WIC door. "Office"/water heater room is not properly finished, with open ceiling. Ceiling tiles - re-seat several that are askew, replace torn ceiling tile above 2 door freezer. Seal holes in walls throughout, including in restroom. Physical facilities shall be maintained in good repair. REPEAT. 6-501.12 Cleaning, Frequency and Restrictions - C Thorough cleaning is needed throughout, including but not limited to: ceiling vents (all have dust buildup today), splash on walls, floor, esp. under equipment and in corners. Physical facilities shall be cleaned as often as necessary to keep them clean. REPEAT.



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- 54 6-303.11 Intensity-Lighting - C Lighting measured low in following areas (measured in foot candles): 31-40 fc at prep table by oven, 30 fc at entrance of oven, 17 fc at back prep sink. A minimum of 50 foot candles in 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. REPEAT.

✓
Spell



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