

Food Establishment Inspection Report

Score: 94

Establishment Name: PAPA JOHN'S #989

Establishment ID: 3034020838

Location Address: 811 OLD WINSTON RD.

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 07/16/2021

Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 10:45 AM

Time Out: 1:35 PM

Permittee: PAPA JOHN'S INTERNATIONAL INC,

Total Time: 2 hrs 50 min

Telephone: (336) 992-0999

Category #: II

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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	
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties		2	0	<input 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"/>
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting		3	13	0	<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"/>	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"/>
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use		2	1	0	<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"/>	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"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed		4	2	0	<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"/>	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"/>	Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source		2	1	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature		2	1	0	<input type="checkbox"/>	42	<input checked="" type="checkbox"/>	<input 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"/>	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"/>	44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		1	03	0	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected		3	13	<input checked="" type="checkbox"/>	<input checked="" 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		2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input 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"/>	47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures		3	13	0	<input type="checkbox"/>	27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	Total Deductions: 6										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures		3	13	0	<input type="checkbox"/>											
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures		3	13	0	<input type="checkbox"/>											
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures		3	13	0	<input type="checkbox"/>											
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition		3	13	0	<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"/>											
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	<input type="checkbox"/>											
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	<input type="checkbox"/>											
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used		1	03	0	<input type="checkbox"/>											
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used		<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>											



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA JOHN'S #989
 Location Address: 811 OLD WINSTON RD.
 City: KERNERSVILLE State: NC
 County: 34 Forsyth Zip: 27284
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: PAPA JOHN'S INTERNATIONAL INC,
 Telephone: (336) 992-0999

Establishment ID: 3034020838
☒ Inspection ☐ Re-Inspection Date: 07/16/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: robert_marsic@papajohns.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
pepperroni pizza	pizza oven	170.0						
meat pizza	pizza oven	180.0						
chicken wings	pizza oven	180.0						
chicken wings	make-unit	40.0						
sausage	make-unit	39.0						
ground beef	make-unit	39.0						
cheese	make-unit	40.0						
diced tomato	make-unit	39.0						
steak	make-unit	39.0						
ham	make-unit	49.0						
chicken wings	walk-in cooler	39.0						
sausage	walk-in cooler	36.0						
ham	walk-in cooler	37.0						
grilled chicken	walk-in cooler	37.0						
diced tomato	walk-in cooler	37.0						
hot water	3 compartment sink	125.0						
quat sani	3 comp sink 200ppm	0.0						
quat sani	spray bottle 200ppm	0.0						
servsafe	D. Douthit 5/2/24	0.0						

Person in Charge (Print & Sign): Denise *First* Douthit *Last*
 Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

[Signature]

[Signature] REHS #2877

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Inside of the walk-in cooler unwashed tomatoes and peppers were stored above ready-to-eat foods- Food shall be protected from cross contamination during storage, holding, preparation and display by storing unwashed fruit and vegetables below ready-to-eat food- CDI: The tomatoes and peppers were moved to a location below the ready-to-eat foods- 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 9 plastic bottles, one plastic bin were stored as clean with visible food residue on their surfaces. Cleaning is needed for the surfaces of the thermometer used for measuring food temperature- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: The bottles and container were moved to the 3 compartment sink to be washed. Education was provided by the REHSI on cleaning the thermometer.
- 26 7-102.11 Common Name-Working Containers - PF- REPEAT- Three spray bottles containing solutions identified by the person-in-charge as sanitizer were in use without effective labeling with the names of the contents- Working containers used for storing toxic chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material- CDI: The containers were effectively labeled.
- 38 2-303.11 Prohibition-Jewelry - C- One food employee was actively working with food while wearing a watch on his wrist- Except for a plain ring such as a wedding band, while preparing food, employees may not wear jewelry on their arms and hands.//2-402.11 Effectiveness-Hair Restraints - C- One food employee was actively working with food without wearing an effective hair restraint- Food employees shall wear hair coverings or nets, beard restraints and clothing that covers body hair and are worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linen.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Repair or replace the damaged door gasket for the make-unit door closest to the handwashing sink- Equipment shall be maintained in a state of good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed for the door gaskets of the make-unit and the glass door beverage cooler. Clean the surfaces of the black prep cart- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 52 5-501.113 Covering Receptacles - C- The lid to the dumpster for recycling was left open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment.
- 53 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- The equipment and other items stored outside of the establishment in front of and beneath the back stairs needs to be removed- The premises shall be free of items unnecessary to the operation or maintenance of the establishment such as equipment that is no longer used- 0 pts.
- 54 6-303.11 Intensity-Lighting - C- Lighting along the back side of the pizza oven closet to the wall was measured at 13.4- 28 foot candles (Fc)- The light intensity shall be at least 50 foot candles at a surface where an employee is working with food or equipment- 0 pts.