

Food Establishment Inspection Report

Score: 90

Establishment Name: PAPA JOHNS PIZZA 1503

Establishment ID: 3034020384

Location Address: 4124 CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 11 / 17 / 2014 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10 : 55 ^{am}_{pm} Time Out: 4 : 45 ^{am}_{pm}

Permittee: CODECO INC

Total Time: 5 hrs 50 minutes

Telephone: (336) 778-1200

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: 5

No. of Repeat Risk Factor/Intervention Violations:

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
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	<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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input 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	<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"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	<input checked="" type="checkbox"/>	<input checked="" 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"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	<input checked="" 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 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"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	05	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"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	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"/>
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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
Total Deductions:										10	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

4



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA JOHNS PIZZA 1503

Establishment ID: 3034020384

Location Address: 4124 CLEMMONS RD

☒ Inspection ☐ Re-Inspection Date: 11/17/2014

City: CLEMMONS State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: II

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

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

Permittee: CODECO INC

Email 1:

Email 2:

Telephone: (336) 778-1200

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
New water	State Industries model#	74	hot water	can wash	135			
tomatoes,	make unit	40	hot water	3 comp sink	139			
beef	make unit	40	handsink	employee restroom	137			
precooked	make unit	41	sanitizer	3 comp sink	150			
mozzarella	make unit	39						
chicken wing	make unit	37						
chicken	make unit	41						
chicken	walk-in	39						

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 2-102.12 Certified Food Protection Manager - C: Manager on duty does not have certification from a certified food protection manager's course. At least one employee who has supervisory and management responsibility shall be a certified protection manager who has shown proficiency by passing a test of an American National Standards Institute (ANSI)-accredited program. PIC stated she believes she is signed up to take the course, but just transferred to this location.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: Four cans of pizza sauce on can rack were dented along the seams of the cans. Food shall be safe, unadulterated and honestly presented. Cans received with dents should be segregated and returned to vendor for refund/replacement.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Unwashed tomatoes and mushrooms (in shipping boxes) in walk-in cooler were stored on the top shelf above prepared container of banana peppers. Food shall be protected from cross contamination by separating fruits and vegetables before they are washed from ready-to-eat food. Cases of tomatoes were moved with other unwashed vegetables./ Cookie dough on pans in make unit refrigerator uncovered on bottom shelf. Food should be stored in packages, covered containers or wrappings to keep from being contaminated. Cookies were covered and placed in container.

Person in Charge (Print & Sign): *First* Tiffany *Last* Oden

Tiffany Oden

Regulatory Authority (Print & Sign): *First* Michelle *Last* Kirkley

Michelle Kirkley

REHS ID: 1203 - Kirkley, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3129



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA JOHNS PIZZA 1503

Establishment ID: 3034020384

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.



- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Two sanitizer bottles found at a concentration of 0ppm quaternary sanitizer. A chemical sanitizer used in a sanitizing solution for a manual operation shall have a concentration of 150-400 ppm. Solutions in bottles discarded. /4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Cutting board used in storage room for food prep is visibly soiled. Container of scoops and spatulas at sauce station were soiled from night before. Can opener and tomato slicer need cleaning. Strainer for green peppers had seeds left in it. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Container or utensils and strainer sent to be washed.
- 26 7-102.11 Common Name-Working Containers - PF: An unlabeled spray bottle of floor cleaner (presumably) was sitting on a shelf next to pizza boxes to be used for cooked pizzas. Working containers used for toxic or poisonous materials such as cleaners taken from bulk supplies shall be clearly identified with the common name of the material. The bottle was discarded because of unknown contents. Label spray bottles in the future.//7-201.11 Separation-Storage - P: Sanitizer bottle was being stored underneath prep table. Floor cleaning bottle stored next to pizza boxes. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, single-use articles, etc. Bottles were moved.
- 34 4-502.11 (B) Good Repair and Calibration - PF: Two thermometers were not calibrated (one was inaccurate to 4F, the other 13-15F). Food temperature measuring devices shall be calibrated to ensure their accuracy. Calibrate.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: One dead fly in bottom of make unit refrigerator. Dead insects shall be removed from the premises at a frequency that prevents their accumulation. Remove and clean.
- 37 3-305.12 Food Storage, Prohibited Areas - C: A leak in the walk-in cooler coming from the cooling fan attachment at the ceiling was dripping onto dough pans underneath. Food may not be stored under leaking water lines. Dough trays moved./3-305.11 Food Storage-Preventing Contamination from the Premises - C: Case of napkins being stored on floor under front registers. Food shall be protected from contamination by storing items 6 inches above the floor. Box was moved./ 3-305.11: A splashguard is needed at the handsink next to make unit to prevent splash from contaminating pizza toppings.// There is a three inch separation and the 3 comp sink dirty drainboard is in front of prep sink. Splash guard is needed to prevent splash and contamination. Submit splashguard plans for approval PRIOR to constructing or installing.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Wiping cloths stored wet on surfaces throughout. Wipings cloths must be maintained dry or otherwise stored in a sanitizing solution.
- 43 3. 4-903.12 Prohibitions - C: Clean aprons stored in employee restroom with apron ties hanging in dirty apron bin. Aprons may not be stored in toilet rooms. Move clean aprons.// Paper towels being stored on floor of employee restroom. Single use articles may not be stored in toilet rooms.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA JOHNS PIZZA 1503

Establishment ID: 3034020384

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.



- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF: A couple of containers and lids had cracks in them. Multiuse contact surfaces shall be free of cracks and breaks. Containers discarded.// Rusty shelving in make unit, table leg support under dough table needs repair. On front table, raise bottom shelf on front left side. Cutting board on top of can rack is not easily cleanable due to can opener being mounted permanently. Remove.// Caulk on pizza cutting table where countertop meets wall needs to be replaced.
- 47 14-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Pizza oven has large accumulation of encrusted deposits. Shelving in warewashing area has accumulation of dust and debris. Prep surfaces underneath pizza boxes have powder accumulation. Trashcans placed on shelving used for pizza box storage. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt and food residue. Make line crevices and under cutting board need detail cleaning. Can rack needs detail cleaning.
- 49 5-202.13 Backflow Prevention, Air Gap - P: The drainage pipe from the three compartment sink into the sewage basin does not have a sufficient air gap. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.
- 52 5-501.114 Using Drain Plugs - C: Drain plug missing on recyclables dumpster. Drains in receptacles and waste handling units for refuse, recyclables and returnables shall have drain plugs in place.//5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C: No trashcans at handsinks. Provide.
- 53 6-501.16 Drying Mops - C : Mop stored in canwash with head up. After use, mops shall be placed in a position that allows them to air-dry without soiling walls. Hang in rack; head down.// 6-101.11 Surface Characteristics-Indoor Areas - C: Floor tiles cracked throughout. Floor sink needs to be cleaned and fix crevice around grease trap. Baseboards coming loose by canwash and pizza oven area. Some ceiling tiles are coming apart at junctions. Sticky residue on wall by handsink in dry storage area. Floors, walls and ceiling surfaces shall be easily cleanable and in good repair.//6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C: The toilet is missing some caulk around the base where it meets the floor. The floors at junctions shall be sealed.//6-201.16 Wall and Ceiling Coverings and Coatings - C: Escutcheon plates coming loose from the wall next to the prep sink. Cleaning needed along floors and corners throughout. Replace any rusty ceiling fixtures.
- 54 Try 6-303.11 Intensity-Lighting - C: Lighting low throughout. Prep surface in dry storage (19ftcd), bathroom (11-12ftcd), storage(18 ftcd), walk in cooler (2-6 ftcd), pizza prep station (23-30 ftcd), dough table (32-38 ftcd). The lighting intensity shall be 10 footcandles in walk-in refrigeration units and dry food storage areas, at least 20 footcandles at handwash sinks, and at least 50 foot candles at a surface where working with food.; 6-501.14: Clean all air vents throughout the facility.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA JOHNS PIZZA 1503

Establishment ID: 3034020384

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA JOHNS PIZZA 1503

Establishment ID: 3034020384

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.

✓
Spell

