

# Food Establishment Inspection Report

**Score: 98.5**

**Establishment Name:** PAPA'S PIZZA TO GO  
**Location Address:** 211 TAPOCO ROAD  
**City:** ROBBINSVILLE **State:** North Carolina  
**Zip:** 28771 **County:** GRAHAM  
**Permittee:** ADARIAN NELMS  
**Telephone:** 828 479 2431  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 038010134  
 Inspection  Re-Inspection  
**Date:** 10/18/2021 **Status Code:** A  
**Time in:** **Time out:**  
**Category#:** 3  
**FDA Establishment Type:**  
**No. of Risk Factor/ Intervention Violations:** 3  
**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

## 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	Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>						<b>Safe Food and Water .2653, .2655, .2658</b>					
1	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0			30	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0	
	PIC Present; Demonstration - Certification by accredited program and perform duties										
2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0			31	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
	Certified Food Protection Manager										
<b>Employee Health .2652</b>						<b>Food Temperature Control .2653, .2654</b>					
3	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	2	1	0		32	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	2	0.5	0	
	Management, employees knowledge; responsibilities & reporting										
4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	3	1.5	0		33	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	Proper use of reporting, restriction & exclusion										
5	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	1	0.5	0		34	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	1	0.5	0	
	Procedures for responding to vomiting & diarrheal events										
<b>Good Hygienic Practices .2652, .2653</b>						<b>Food Identification .2653</b>					
6	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0		35	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	1	0.5	0	
	Proper eating, tasting, drinking, or tobacco use										
7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0		36	<input type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	No discharge from eyes, nose, and mouth										
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>						<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	4	2	0		37	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
	Hands clean & properly washed										
9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	4	2	0		38	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
	No bare hand contact with RTE foods or preapproved alternate procedure properly followed										
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0		39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
	Handwashing sinks supplied & accessible										
<b>Approved Source .2653, .2655</b>						<b>Proper Use of Utensils .2653, .2654</b>					
11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	2	1	0		40	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	Food obtained from approved source										
12	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	2	1	0		41	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	Food received at proper temperature										
13	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0		42	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0	
	Food in good condition, safe & unadulterated										
14	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	2	1	0		<b>Utensils and Equipment .2653, .2654, .2663</b>					
	Required records available: shellstock tags, parasite destruction					43	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
<b>Protection from Contamination .2653, .2654</b>						44	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
15	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	Food separated & protected										
16	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	3	1.5	0	X	46	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	Food-contact surfaces: cleaned & sanitized										
17	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0		<b>Physical Facilities .2654, .2655, .2656</b>					
	Proper disposition of returned, previously served, reconditioned, & unsafe food					50	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0.5	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>						51	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
18	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		52	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
	Proper cooking time & temperatures										
19	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	3	1.5	0		53	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0.5	0	
	Proper reheating procedures for hot holding										
20	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		54	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	Proper cooling time & temperatures										
21	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	3	1.5	0		55	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	Proper hot holding temperatures										
22	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		56	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
	Proper cold holding temperatures										
23	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		<b>Total Deductions: 1.5</b>					
	Proper date marking & disposition										
24	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0							
	Time as a public health control: procedures & records										
<b>Consumer Advisory .2653</b>											
25	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0							
	Consumer advisory provided for raw or undercooked foods										
<b>Highly Susceptible Populations .2653</b>											
26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	3	1.5	0							
	Pasteurized foods used; prohibited foods not offered										
<b>Chemical .2653, .2657</b>											
27	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0							
	Food additives: approved & properly used										
28	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	2	1	0							
	Toxic substances properly identified stored, & used										
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>											
29	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	2	1	0							
	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan										



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** PAPA'S PIZZA TO GO  
**Location Address:** 211 TAPOCO ROAD  
**City:** ROBBINSVILLE **State:** NC  
**County:** GRAHAM **Zip:** 28771  
**Wastewater System:**  **Municipal/Community**  **On-Site System**  
**Water Supply:**  **Municipal/Community**  **On-Site Supply**  
**Permittee:** ADARIAN NELMS  
**Telephone:** 828 479 2431

**Establishment ID:** 038010134  
 **Inspection**  **Re-Inspection**  
 **Visit**  
 **Verification**  
 **Name Change**  
 **Status Change**  
 **Pre-Opening Visit**  
 **Other** \_\_\_\_\_

**Date:** 10/18/2021  
**Status Code:** A  
**Category#:** 3

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Bell Peppers/ Walk in 1	40	Chicken wing/ Reach in 2	39		
Pasta/ Walk in 2	38	Pepperoni/ salad bar	41		
Cheese/ Prep top 1	39	Lettuce/ Walk in 1	39		
Cheese/ Reach in 1	38	Pepperoni/ prep top 1	40		
Lettuce/ Salad bar	41	Sausage/ Prep top 2	39		
Boiled eggs/ Walk in 1	40	Pepperoni Pizza/ FCT	200		
Ground beef/ walk in 2	39				
Chicken/ prep top 2	40				

## Observations and Corrective Actions

**Item Number**      **Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the fo**

03	NOT IN COMPLIANCE 2-201.11; Establishment shall have a sick employee policy that adds the new illness for exclusion/reporting. No policy was available. No points taken as this is the 1st inspection after the 2017 food code adoption.
05	NOT IN COMPLIANCE 2-501.11; Establishment shall have a vomiting and diarrheal policy in place. No policy was available. No points taken as this is the 1st inspection after the 2017 food code adoption
16	NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 4-602.11; Food contact surfaces shall be kept clean and sanitized. The ice machine had build-up and was visibly dirty upon inspection. CDI by PIC who took apart to clean

## Additional Comments

**Person in charge (Print & Sign)** \_\_\_\_\_  
**Regulatory Authority (Print & Sign):** ALLI , GRAY

**Verification Required Date:** \_\_\_\_\_  
**REHS ID:** 2765  
**REHS Contact Phone Number:** --

