

Food Establishment Inspection Report

Score: 99.5

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: 02/25/2021 **Status Code:** A
Time in: **Time out:**
Category#: 3
FDA Establishment Type:
No. of Risk Factor/ Intervention Violations: 1
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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	2	0		
Employee Health .2652					
2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	3	1.5	0	
3	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	3	1.5	0	
Good Hygienic Practices .2652, .2653					
4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
5	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	4	2	0	
7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0	
8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	2	1	0	
Approved Source .2653, .2655					
9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	2	1	0	
11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
12	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	2	1	0	
Protection from Contamination .2653, .2654					
13	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0	
14	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	3	1.5	0	
15	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
16	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	3	1.5	0	
17	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	3	1.5	0	
18	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	3	1.5	0	
19	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0	X
22	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	2	1	0	
Consumer Advisory .2653					
23	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0	
Highly Susceptible Populations .2653					
24	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	3	1.5	0	
Chemical .2653, .2657					
25	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0	
26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
27	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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					
28	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0	
29	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
30	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0	
Food Temperature Control .2653, .2654					
31	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
32	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	1	0.5	0	
33	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	1	0.5	0	
34	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Food Identification .2653					
35	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
36	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
37	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
38	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
40	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0.5	0	
Proper Use of Utensils .2653, .2654					
41	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	1	0.5	0	X X
42	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
43	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
46	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
47	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Physical Facilities .2654, .2655, .2656					
48	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	2	1	0	
49	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
50	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
51	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0.5	0	
52	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
53	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Total Deductions:					0.5



Comment Addendum to Food Establishment Inspection Report

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Permittee: ADARIAN NELMS
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Establishment ID: 038010134
 Inspection **Re-Inspection**
 Visit
 Verification
 Name Change
 Status Change
 Pre-Opening Visit
 Other _____

Date: 02/25/2021
Status Code: A
Category#: 3

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza sauce/prep top 1	38	pasta/walk in	41		
Bacon/Reach in 1	41	Lettuce/ Walk in	41		
Peppers/prep top 2	40	Sausage/Prep top 1	38		
Noodles/walk in	38	Chicken/prep top 2	38		
Chicken wings/walk in	40	Boneless wings/reach in 2	40		
Pepperoni/Prep top 1	38	Philly steak/walk in	38		
Cheese/reach in 1	40	Peppers/Walk in 2	40		
Chicken wings/reach in 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**

21	NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 3-501.17; Ready to eat potentially hazardous foods shall be date marked 7 days including day of preparation. Noodles in the walk in was found to be dated 2/22/21-3/1/21. The correct date is 2/28/21. CDI by PIC who dated correctly. No points taken as all other items were marked correctly
41	NOT IN COMPLIANCE; CORRECTED DURING INSPECTION; REPEAT VIOLATION 3-304.12; In-use utensils shall be stored so that the handle is out of the food. The handle was down in the noodles in the walk in.

Additional Comments

Person in charge (Print & Sign) _____
Regulatory Authority (Print & Sign): ALLI , GRAY

Verification Required Date: _____
REHS ID: 2765
REHS Contact Phone Number: --

