



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Date: 2025-09-04	Time in:	Time out:	License/Permit #	TMS Number	2025-021814	Page 1 of 3
Purpose of Inspection:	Routine					TOTAL/SCORE
Establishment Name: Papa John's		Contact/Owner Name:		Number of Repeat Violations: 2 Number of Violations COS: 0		94
Physical Address: 200 Village Park, Alvarado, TX, 76009		City/County: Alvarado	Zip Code: 76009	Phone:	Follow-up: No	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R		
O	I	N	N	C	O			O	I	N	N	C	O				
U	N	O	A	O	S												
T																	
		NO				1. Proper cooling time and temperature				IN					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
		3-OUT				2. Proper Cold Holding temperature(41°F/ 45°F)				IN					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		NO				3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands		
		NO				4. Proper cooking time and temperature				IN					14. Hands cleaned and properly washed/ Gloves used properly		
		NO				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				IN					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)		
		IN				6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations		
						Approved Source					IN				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
		IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals		
		IN				8. Food Received at proper temperature				IN					17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						Protection from Contamination					IN				18. Toxic substances properly identified, stored and used		
		IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing		
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				IN					19. Water from approved source; Plumbing installed; proper backflow device		
		IN				11. Proper disposition of returned, previously served or reconditioned				IN					20. Approved Sewage/Wastewater Disposal System, proper disposal		

Received by: (signature) 	Print: Trisha Dupree	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:





**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>													
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) <i>Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</i>													
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			I-OUT				42. Non-Food Contact surfaces clean	No
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			I-OUT				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			I-OUT				45. Physical facilities installed, maintained, and clean	No
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

Received by: (signature) 	Print: Trisha Dupree	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
#2	WIC 38 RIC 38 sausage 38 diced tomatoes 39 wings 37	
#30	Posted health permit 12.3.2025	
#42	Clean storage rack with can opener on it.	
#47	Clean floor in pizza box prep area.	
#44	Remove empty cardboard boxes at pizza prep hand sink	
	Samples: # Collected:	
Received by: (signature) <i>T. Dupree</i>	Print: Trisha Dupree	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Tina Nemmers-Moore</i>	Print: Tina NEMMERS-MOORE	

Retail Food Establishment Inspection Report

Date: 10/08/2024	Establishment Name: Papa John's	Physical Address: 200 Village Park	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Cheese stick-WIC	34				
2 - Cooked chicken-WIC	35				
2 - Diced tomato-prep cooler	38				
2 - Sausage-prep cooler	36				
2 - Wing-prep cooler	36				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>10 - Sanitizer tested 300PPMQA, in compliance.</p> <p>21 - Note: manager in training is in the process of obtaining manager certification.</p> <p>30 - Posted permit expired. Shall post current valid permit.</p> <p>32 - Walk in cooler door shall self close and self latch.</p> <p>38 - Thawing under refrigeration, in compliance.</p> <p>42 - Shall clean black residue build up on walk in cooler gaskets. Repeat</p> <p>45 - Back door shall self close and self latch.</p> <p>AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager Not on site	Certificate #:	Exp. Date:
Pest Control Company Willis		Service Date:
Grease Trap Service Company		Service Date:
Received by: <i>Cynthia Jackson</i> (signature)	Print: Cynthia Jackson	Phone # / email: Wtrisstn@gmail.com
Inspected by: <i>Kristen Weatherford</i> (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/07/2024	Establishment Name: Papa John's	Physical Address: 200 Village Park	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - WIC	37				
2 - String cheese- bottom of prep RIC	37				
2 - Philly steak mix-bottom of prep RIC	38				
2 - Shredded cheese-top of Prep cooler	37				
2 - Diced ham-top of prep cooler	38				
2 - Sausage-top of prep cooler	36				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
7 -	Observed dented pizza sauce cans at the seam located by the pizza prep table on the can storage rack. Shall not use dented cans at the seam.
10 -	Tested Quat sanitizer at 300PPM QA in the 3 compartment sink, in compliance.
22 -	Obtain current food handler cards for all employees. Shall keep current certifications on site and easily accessible.
30 -	Permit valid until 6/10/2024.
36 -	Tested Quat sanitizer at 200PPM QA in the spray bottle, in compliance.
38 -	Thawing under refrigeration, in compliance.
42 -	Clean Gaskets on the walk in cooler door.
45 -	Clean floors underneath and behind storage racks and equipment. Back door does not self close.
47 -	Print this report and keep on site.
AdditionalComments:Print this report and keep on site.	

Registered Food Service manager Trisston Whitmore		Certificate #:	Exp. Date: 09/25/2025
Pest Control Company Not Available		Service Date:	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) <i>Natalee Sykes</i>	Print: Natalee sykes	Phone # / email: Momsykes03@yahoo.com	
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834	

Retail Food Establishment Inspection Report

Date: 09/07/2023	Establishment Name: Papa John's	Physical Address: 200 Village Park (7-2014) Suite: Lins China	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Pepperonis-prep top	38				
2 - Diced tomatoes-prep top	38				
2 - Crumbled sausage-prep top	37				
2 - Meatball-prep bottom	38				
2 - Chicken wing-walk in cooler(WIC)	36				
2 - Ranch dressing-WIC	36				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 6 - Using time for pizza sauce and squeeze bottle sauces.
 - 29 - Observed QA sanitizer test strips, probe thermometers, and alcohol swabs.
 - 30 - Permit posted and valid through 6/10/24.
 - 33 - 3-compartment sink set up correctly to wash, rinse, and sanitize.
 - 36 - Using Super San spray sanitizer for food contact surfaces.
 - 37 - Keep scoop handles out of food at prep cooler.
 - 42 - Clean shelving at #10 can rack.
 - 47 - Keep printed health inspections on site and available.
- AdditionalComments:Print this report and keep it on site.

Registered Food Service manager Gerrett Lindsey	Certificate #:	Exp. Date: 09/25/2025
Pest Control Company Willis		Service Date: 09/05/2023
Grease Trap Service Company Southwaste		Service Date: 07/14/2023
Received by:	Print: Gerrett Lindsey	Phone # / email: Riphansolo2015@gmail.com
Inspected by:	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/10/2023	Time in: 11:20 AM	Time out: 12:01 PM	License/Permit # -	TMS Project # 2022-023851	Page 1 of 2
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Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Papa John's Pizza			Contact/Owner Name: Garrett Lindsey		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		95/100
Physical Address: 200 Village Park (7-2014) Suite: Lins China			City/County: Alvarado/Johnson County		Zip Code: 76009		
			Phone: 000-000-0000		Follow-up: Yes No (circle one)		

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
		✓							✓		
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
2							✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓					1					

Received by: (signature)	Print: Garrett Lindsey	Phone # / email: Gslpappajohns@gmail.com
Inspected by: (signature)	Print: Eldho Babu, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/01/2022	Time in: 01:54 PM	Time out: 02:25 PM	License/Permit # -	TMS Project # 2022-023851	Page 1 of 2
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation
Establishment Name: Papa John's Pizza		Contact/Owner Name: Annette Vanwinkle		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	
Physical Address: 200 Village Park (7-2014) Suite: Lins China		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)

96/100

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓							
						✓					
3						✓					
				✓		Preventing Contamination by Hands					
						✓					
				✓		✓					
				✓		Highly Susceptible Populations					
						Chemicals					
						✓					
						✓					
						Water/ Plumbing					
						✓					
						✓					
						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
						✓					
						✓					
						✓					
						Permit Requirement, Prerequisite for Operation					
						✓					
						Utensils, Equipment, and Vending					
						✓					
						✓					
						✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Prevention of Food Contamination						Food Identification					
						✓					
						Physical Facilities					
						✓					
						✓					
						✓					
						✓					
						✓					
						1					

Received by: (signature) <i>Annette Vanwinkle</i>	Print: Annette Vanwinkle	Phone # / email: Annette5560@yahoo.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/13/2021	Time in: 01:14 PM	Time out: 01:54 PM	License/Permit # -	TMS Project # 2021-019273	Page 1 of 2
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Purpose of Inspection:	<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Papa John's Pizza		Contact/Owner Name: Alexis Ortiz		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		91/100
Physical Address: 200 Village Park (7-2014) Suite: Lins China		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓					✓				
Approved Source						Chemicals					
✓								✓			
		✓						✓			
Protection from Contamination						Water/ Plumbing					
✓						3					
✓							✓				
✓							✓				
		✓					✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2							✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
		✓				Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
		✓					✓				
Consumer Advisory							✓				
		✓					✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
		✓				1					
Proper Use of Utensils							✓				
1						1					
	✓						✓				

Received by: (signature)	Print: Alexis Ortiz	Phone # / email: Ortiz.alexis0115@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 8/17/20	Time in:	Time out:	License/Permit #: 000-014113	Est. Type:	Risk Category:	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Papa John's			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 94	
Physical Address: 200 Village Park			City/County: Alvarado	Zip Code:	Phone:	Follow-up: Yes No (circle one)

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)													
				✓									Employee Health
				✓									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
				✓									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
Preventing Contamination by Hands													
				✓									14. Hands cleaned and properly washed/ Gloves used properly
				✓									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
Highly Susceptible Populations													
				✓									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals													
				✓									17. Food additives; approved and properly stored; Washing Fruits & Vegetables
				✓									18. Toxic substances properly identified, stored and used
Water/ Plumbing													
				✓									19. Water from approved source; Plumbing installed; proper backflow device
				✓									20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel													
				✓									21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
				✓									22. Food Handler/ no unauthorized persons/ personnel
Safe Water, Recordkeeping and Food Package Labeling													
				✓									23. Hot and Cold Water available; adequate pressure, safe
				✓									24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures													
				✓									25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
Consumer Advisory													
				✓									26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
Food Temperature Control/ Identification													
				✓									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
				✓									28. Proper Date Marking and disposition
				✓									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
Permit Requirement, Prerequisite for Operation													
				✓									30. Food Establishment Permit (Current & Valid)
Utensils, Equipment, and Vending													
				✓									31. Adequate handwashing facilities: Accessible and properly supplied, used
				✓									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
				✓									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination													
				✓									34. No Evidence of Insect contamination, rodent/other animals
				✓									35. Personal Cleanliness/eating, drinking or tobacco use
				✓									36. Wiping Cloths; properly used and stored
				✓									37. Environmental contamination
				✓									38. Approved thawing method
Proper Use of Utensils													
				✓									39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
				✓									40. Single-service & single-use articles; properly stored and used
Food Identification													
				✓									41. Original container labeling (Bulk Food)
Physical Facilities													
				✓									42. Non-Food Contact surfaces clean
				✓									43. Adequate ventilation and lighting; designated areas used
				✓									44. Garbage and Refuse properly disposed; facilities maintained
				✓									45. Physical facilities installed, maintained, and clean
				✓									46. Toilet Facilities; properly constructed, supplied, and clean
				✓									47. Other Violations

Received by: (signature) <i>[Signature]</i>	Print: <i>Christon Whitmire</i>	Title: <i>Person In Charge/Owner</i>
Inspected by: (signature) <i>[Signature]</i>	Print: <i>Angela Wargese</i>	Business Email:

2018-0215

Retail Food Establishment Inspection Report
 Bureau Veritas North America, Inc.

(1)

Date: 2/22/19 Time in: 4:15 Time out: _____ License/Permit # _____ Est. Type _____ Risk Category _____ Page ___ of ___

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other **TOTAL/SCORE**

Establishment Name: Papa John's Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____

Physical Address: 200 Village Park City/Country: _____ Zip Code: _____ Phone: _____ Follow-up: Yes No (circle one)

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Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
					1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
					3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands		
					4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
					6. Time as a Public Health Control; procedures & records Approved Source						Highly Susceptible Populations		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					8. Food Received at proper temperature						Chemicals		
					Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					9. Food Separated & protected, prevented during food preparation, storage, display and tasting						18. Toxic substances properly identified, stored and used		
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ temperature						Water/ Plumbing		
					11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device		
											20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition		
					Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
					23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)		
					Conformance with Approved Procedures						Utensils, Equipment, and Vending		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
					34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)		
					35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities		
					36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean		
					37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used		
					38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils						45. Physical facilities installed, maintained, and clean		
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean		
					40. Single-service & single-use articles; properly stored and used						47. Other Violations		

Received by: _____ (signature) Print: _____ Title: Person In Charge/ Owner

Inspected by: Chad Sears Jr (signature) Print: Chad Sears Jr Business Email: _____

Chad Sears Jr 02/22/19

