

Food Establishment Inspection Report

Score: 94

Establishment Name: JOHNNY'S PIZZA

Establishment ID: 4092016696

Location Address: 8759 HOLLY SPRINGS RD

City: APEX State: North Carolina

Zip: 27539 County: 92 Wake

Permittee: JOHNNY'S PIZZA LLC

Telephone: (919) 362-5566

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/05/2026 Status Code: A

Time In: 2:15 PM Time Out: 3:45 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> T	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> T/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	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					
30	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> T	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/ <input checked="" type="checkbox"/> O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> T	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6



Comment Addendum to Inspection Report

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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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) There was not a certified food protection manager on site during inspection. Must have a certified food protection manager on site at all hours of operation. Reviewed upcoming classes with manager onsite.
- 8 2-301.14 When to wash; Priority; Employee went outside and came back into the back door and proceeded to go to the pizza station without hand washing. Hands shall be washed when switching tasks from raw to ready-to eat, before donning gloves, and after engaging in other activities that contaminate the hands. Employee washed hands after EC requested.
- 9 3-301.11; Priority; Employee observed handling a ready to eat sandwich at prep line with bare hands upon arrival for inspection. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as gloves, deli tissue, spatulas, tongs, etc. Corrected During Inspection - PIC addressed this issue with manager and employee. Employees proceeded to don gloves when working with ready to eat foods.
- 33 3-501.15 Cooling Methods; Priority Foundation; Fried eggplant stacked in large metal container in walk-in cooler at 60-80F. Upon questioning employees cooked eggplant almost 2 hours prior to moving into the walk-in cooler. Food is fried and placed onto deli paper and arranged in layers. Top of eggplant cooler than middle of container. Educated about proper cooling methods and placing into thin portions on sheet tray and using rapid cooling equipment such as reach-in freezer. Asked about procedure and eggplant is fried in batches and placed into container in layers. EC recommended to only go about 2-3 layers high and place eggplant in freezer while cooking next batch. Foods shall be cooled from 135F to 70 in two hours and from 70F to 41F in 4 hours by using appropriate cooling methods such as rapid cooling equipment, thin shallow portions, in cooler loosely covered or uncovered if protected from overhead contamination, or adding ice as an ingredient, or other approved methods. Employees educated and eggplant split into three shallow pans and placed into freezer during inspection. Cooling sticker provided during inspection.
- 41 3-304.14(B) Three buckets of bleach sanitizer with various level of sanitizer. One bucket at 10ppm and the other two at 50-200ppm. Hold in-use wiping cloths in properly concentrated sanitizer between uses. Educated about filling three compartment sink with solution and filling buckets from sink to be consistent. Bleach solution shall be 50-200ppm. Three compartment sink emptied and set up during inspection and one bucket replaced.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Rusty wire shelving in walk in cooler. Replace. Equipment shall be kept in good repair.