

Food Establishment Inspection Report

Score: 94.5

Establishment Name: PAPA JOHN'S

Establishment ID: 4092021148

Location Address: 1238 W WILLIAMS ST

City: APEX State: North Carolina

Zip: 27502-3953 County: 92 Wake

Permittee: PAPA JOHN'S USA INC

Telephone: (919) 303-9100

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 08/04/2026 Status Code: A

Time In: 3:50 PM Time Out: 5:30 PM

Category#: II

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	☒ OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	☒ OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	☒ OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	☒ OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	☒ OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	☒ OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	☒ OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	☒ OUT	Hands clean & properly washed	4	2	0
9	☒ OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	☒ IN ☒ OUT/N/A	Handwashing sinks supplied & accessible	2	1	☒ ☒
Approved Source .2653, .2655					
11	☒ OUT	Food obtained from approved source	2	1	0
12	☒ IN ☒ OUT ☒ N/A	Food received at proper temperature	2	1	0
13	☒ OUT	Food in good condition, safe & unadulterated	2	1	0
14	☒ IN ☒ OUT ☒ N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	☒ OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	☒ OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	☒ OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	☒ IN ☒ OUT ☒ N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	☒ IN ☒ OUT ☒ N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	☒ IN ☒ OUT ☒ N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	☒ IN ☒ OUT ☒ N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	☒ IN ☒ OUT ☒ N/A/N/O	Proper cold holding temperatures	☒ 1.5	0	☒ ☒
23	☒ IN ☒ OUT ☒ N/A/N/O	Proper date marking & disposition	3	☒ 0	☒
24	☒ IN ☒ OUT ☒ N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	☒ IN ☒ OUT ☒ N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	☒ IN ☒ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	☒ IN ☒ OUT ☒ N/A	Food additives: approved & properly used	1	0.5	0
28	☒ OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	☒ OUT/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	☒ IN ☒ OUT ☒ N/A	Pasteurized eggs used where required	1	0.5	0
31	☒ OUT	Water and ice from approved source	2	1	0
32	☒ IN ☒ OUT ☒ N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	☒ OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	☒ IN ☒ OUT ☒ N/A	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN ☒ OUT ☒ N/A ☒ N/O	Approved thawing methods used	1	0.5	0
36	☒ OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	☒ OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒ OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	☒ OUT	Personal cleanliness	1	0.5	0
41	☒ OUT	Wiping cloths: properly used & stored	1	0.5	0
42	☒ IN ☒ OUT ☒ N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	☒ IN ☒ OUT	In-use utensils: properly stored	1	☒ 0	☒ ☒
44	☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	☒ OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	☒ OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	☒ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	☒ IN ☒ OUT	Non-food contact surfaces clean	1	☒ 0	
Physical Facilities .2654, .2655, .2656					
50	☒ OUT ☒ N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	☒ OUT	Plumbing installed; proper backflow devices	2	1	0
52	☒ OUT	Sewage & wastewater properly disposed	2	1	0
53	☒ OUT ☒ N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	☒ OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	☒ IN ☒ OUT	Physical facilities installed, maintained & clean	1	0.5	☒
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Inspection Report

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Date: 08/04/2026 **Time In:** 3:50 PM **Time Out:** 5:30 PM

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.

- 10 6-301.14; Core; No handwashing signs were posted in back prep room or in employee bathroom. A sign that notifies food employees to wash their hands shall be provided and clearly visible at all handwashing sinks used by food employees. CDI-signage provided.
- 22 3-501.16 (A)(2) and (B); Priority; Multiple TCS foods were stocked too high in makeline flitop unit and were measuring above 41F (see temp chart). TCS foods shall hold at 41F or below in refrigeration. CDI- warm foods were voluntarily discarded. Cheese was moved to walk-in to cool. Do not overstock foods in flitop unit and keep lid closed when not in use. Only fill to the chill line of containers.
- 23 3-501.18; Priority; Sausage and beef with prep dates of 7/26 and 7/28 were observed in the reach-in unit. Ready-to-eat, time/temperature control for safety (TCS) food shall be discarded after 7 days in refrigeration. The day of preparation or opening from a commercial package shall count as day 1. CDI- foods voluntarily discarded.
- 43 3-304.12; Core; Food scoop handles stored in pizza ingredients on makeline. In-use utensils in TCS food, must be stored with handles above the food and top of the food container. In-use utensils for food that is not TCS must be stored with their handles above the top of the food within containers or equipment that can be closed. Store scoops accordingly. Scoop handles readjusted. Full point may be taken for repeat violations.
- 49 4-601.11(B) and (C); Core; Walk-in cooler fan guards are soiled with dust and debris. Dust and residue accumulation observed on sides of pizza oven, especially near vent. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Increase cleaning frequency.
- 55 6-501.12/6.501.11; Core; Wall in walk-in cooler near shelving is rusting. Floor in corner of walk-in is soiled. Spotty cleaning also needed under shelving near mop sink, near drain of three compartment sink and inside mop sink. Physical facilities shall be kept clean and in good repair. Increase cleaning frequency and repair noted wall damage. Overall, facility is maintained clean. No point taken today.

Additional Comments

Papa Johns has a 10 hour variance for pizza sauce kept at room temperature. Variance letter and procedures verified during inspection .

All produce arrives pre-washed and pre-cut according to PIC.

No raw animal foods are kept in store