



VIEW EVALUATION REPORT

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THIS EVALUATION

4 ⁻¹
AT STANDARD

Risk levels
Significant: 0 scored (0 repeats)
Secondary: 4 scored (2 repeats)

PREVIOUS EVALUATION

5
AT STANDARD

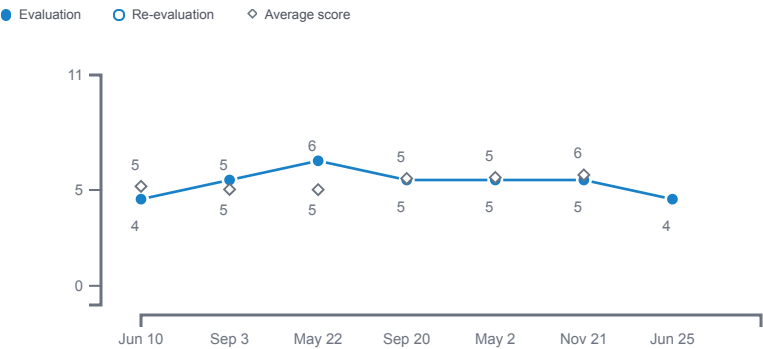
EVALUATION INFO

Service Pizza Hut FSCC
Specialist Jillian Mourtzakis
Start Jun 25, 2026
05:47 pm EDT
End 07:24 pm EDT
Location 038023
111 Wadsworth Dr
Richmond, VA 23236, US
Franchisee Name Flynn, Greg
Manager Ben Gauchier
Cycle Cycle 1 2026

Best Practices

- 1. Foods properly date labeled
- 2. Ice tables properly set up and maintained to ensure time and temperature control for safety (TCS) foods are maintained at 41°F or below
- 3. Hair restraints worn properly

Your score compared to Average Score



Observations Summary

Secondary

- 5.10 ⇄ Restaurant BOH floors are not clean.; Grease build-up 1 pt
Restaurant BOH vents/exhaust hoods are not clean.; Dust
Restaurant BOH shelving is not clean.; Grease and dust build-up
Restaurant BOH shelving is not clean.; Crusted food debris
- 6.04 ⇄ Restaurant BOH floors are not in good repair.; Chipped 1 pt

Secondary

5.10 Restaurant BOH floors, walls, ceiling, vents/exhaust hoods, and shelving are clean.				5. Prevent Contamination	+1	
Issue		Item	Details	Location	Extra details	
✕	Restaurant BOH floors are not clean.	Floor tiles	Grease build-up	Fryers	Secondary	
Photos						
						
5.10 photo 1						
✕	Restaurant BOH vents/exhaust hoods are not clean.		Dust	Prep area	Secondary	
Photos						
						
5.10 photo 1						
✕	Restaurant BOH shelving is not clean.		Grease and dust build-up	Fryers	Secondary	

Photos  5.10 photo 1				
✕	Restaurant BOH shelving is not clean.	Crusted food debris	Walk-in cooler	Secondary
Photos  5.10 photo 1				
6.04 Restaurant BOH floors, walls, ceiling, vents/exhaust hoods, and shelving are in good repair.			6. Prevent Pest Entry, Harborage, & Activity	+1
Issue	Details	Location	Extra details	
✕	Restaurant BOH floors are not in good repair.	Chipped	Prep area	Secondary
Photos  6.04 photo 1				
✕	Restaurant BOH floors are not in good repair.	Damaged	Fryers	Secondary

Photos



6.04 photo 1

✕

Restaurant BOH floors are not in good repair.

Holes

Receiving area

Secondary

Photos



6.04 photo 1

✕

Restaurant BOH floors are not in good repair.

Damaged

Cook line

Secondary

Photos



6.04 photo 1

6.05 Pest Infestation or Activity not present. (Food Safety Emergency)

6. Prevent Pest Entry, Harborage, & Activity

+1

Issue

Item

Details

Location

Extra details

✕

Dead roach(es) in the facility

1 dead roaches observed

Restrooms

Secondary

Photos  6.05 photo 1				
7.07 Gaskets are clean and in good repair.			7. Restaurant Basics	+1
Issue	Item	Details	Location	Extra details
× Gaskets in equipment are not clean.	Maketable	Black/brown or pinkish organic material Number of gaskets affected: 3	Prep area	Secondary
Photos  7.07 photo 1				
× Gaskets in equipment are not clean.	Reach-in freezer	Black/brown or pinkish organic material Number of gaskets affected: 1	Fryers	Secondary
Photos  7.07 photo 1				



Informational

6.01a Name of Pest Management Professional Vendor.		6. Prevent Pest Entry, Harborage, & Activity	INFORMATION
Details			
i	Orkin		

EVALUATION SUMMARY	Earned 4
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GLOSSARY

- Non-compliant issue observed
- Excellent practice observed
- Data collected for information only
- Repeat non-compliant issue observed
- Not Observable
- Not Applicable
- Accomplishment
- Non-compliant issue observed and points scored
- Excellent practice observed, bonus points earned
- Repeat non-compliant issue observed and additional points scored