



VIEW EVALUATION REPORT

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THIS EVALUATION

7 ⁺³
UNDERPERFORMING

Risk levels
Significant: 2 scored (0 repeats)
Secondary: 5 scored (2 repeats)

PREVIOUS EVALUATION

4
AT STANDARD

EVALUATION INFO

Service Pizza Hut FSCC
Specialist Jillian Mourtzakis

Start Aug 27, 2026
03:16 pm EDT

End 04:43 pm EDT

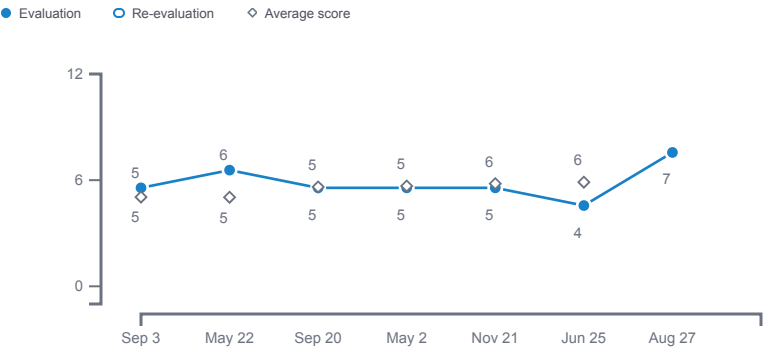
Location 038023
111 Wadsworth Dr
Richmond, VA 23236, US

Franchisee Name Flynn, Greg
Manager Christine Ray
Cycle Cycle 2 2026

Best Practices

- 1. Foods properly thawed under refrigeration
- 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

Your score compared to Average Score



Observations Summary

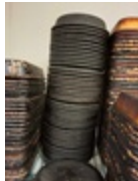
Significant

- 1.03 Team members observed not using hand sanitizer after drying hands.; Did not sanitize hands after drying. 1 pt
Team members not observed washing hands before handling (directly touching) food or touching a food contact surface; exiting the restroom and returning to their workstation
Team members not observed washing hands before putting on or changing gloves.; Task before glove change: Running dish washer; Task after glove change: Pulling wings from fryer.
- 5.05 Food handling team member with bandaged hand is not wearing a glove.; Fryer area; Food-handling task: Sauceing wings 1 pt
Food handling team member with bandaged hand is not wearing a glove.; Cutting pizzas at the cut table.; Food-handling task: Cutting pizzas

Significant

1.03 Proper hand washing procedures followed.				1. Proper Health & Hygiene	+1
Issue	Item	Details	Location	Extra details	
✕	Team members observed not using hand sanitizer after drying hands.	Team member	Did not sanitize hands after drying.	Maketable area	Significant
✕	Team members not observed washing hands before handling (directly touching) food or touching a food contact surface	Team member	exiting the restroom and returning to their workstation	Prep area	Significant
✕	Team members not observed washing hands before putting on or changing gloves.	Team member	Task before glove change: Running dish washer; Task after glove change: Pulling wings from fryer.	Fryers	Significant
5.05 Single-use disposable food handling gloves and blue or brightly colored (non-flesh colored) bandages are available in the restaurant and used correctly.				5. Prevent Contamination	+1
Issue	Item	Details	Location	Extra details	
✕	Food handling team member with bandaged hand is not wearing a glove.	Manager	Fryer area; Food-handling task: Sauceing wings	Fryers	Significant
✕	Food handling team member with bandaged hand is not wearing a glove.	Manager	Cutting pizzas at the cut table.; Food-handling task: Cutting pizzas	Cut table area	Significant

Secondary

5.02 Utensils, smallwares, and food contact surfaces are properly cleaned, stored, air-dried, in good repair, and held properly when in use.			5. Prevent Contamination	+1
Issue	Item	Details	Location	Extra details
✕ Water is evident on stored utensils or equipment.	Pizza pan(s)	Number of items impacted: 8	Clean dish storage area	Secondary
Photos  5.02 photo 1				
✕ Utensils are chipped, cracked, or broken, or are heavily rusted or with heavy carbon build-up.	Personal Pan Round Pan	Carbon Build-up Number of items impacted: 24	Clean dish storage area	Secondary
Photos  5.02 photo 1				
5.04 Team members meet grooming and personal hygiene standards and practices.			5. Prevent Contamination	+1
Issue	Item	Details	Location	Extra details
✕ Facial hair does not meet standard or health regulations.	Manager	Facial hair is not covered with a beard net in food production area	Fryers	Secondary

5.07 Equipment is properly cleaned and free of excess debris, buildup.				5. Prevent Contamination	+1
Issue	Item	Details	Location	Extra details	
✕ Food debris and build-up on equipment.	Maketable	Crusted food debris observed on interior	Maketable area	Secondary	
Photos					
					
5.07 photo 1					
✕ Food debris and build-up on equipment.	Maketable	Dust observed on fan guard(s)	Maketable area	Secondary	
Photos					
					
5.07 photo 1					
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 shelving is not clean.	Crusted food debris	Walk-in cooler	Secondary
Photos  5.10 photo 1				
✕	Restaurant BOH shelving is not clean.	Grease build-up	Cut table area	Secondary
Photos  5.10 photo 1				
✕	Restaurant BOH shelving is not clean.	Grease build-up	Fryers	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					
7.07 Gaskets are clean and in good repair.			7. Restaurant Basics	+0 NOT SCORED	
Issue		Item	Details	Location	Extra details
✕	Gaskets in equipment are not clean.	Reach-in freezer	Black/brown or pinkish organic material Number of gaskets affected: 1	Prep area	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
7

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