



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Anthony's Pizza & Pasta
Address: 725 E Lanier Ave, Suite A& B

City: Fayetteville Time In: 7:11 am Time Out: 7:11 am

Inspection Date: 1/21/2010 CFSM: gina flynn

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 2-72828

Last Score: 96 Grade: A Date: 9/21/09

Prior Score: 98 Grade: A Date: 6/22/09

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

CURRENT SCORE: 80
CURRENT GRADE: B
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 1/21/2010 7:11:00 AM
Inspector (Signature): Follow-up: Yes [] No [X] Follow-up Date:

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment Anthony's Pizza & Pasta	Permit 2-72828	Date InspectionDate2
Address 725 E Lanier Ave, Suite A& B	City/State Fayetteville, GA 30215	Zip Code 30215

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
zita pasta-cooler	38	pepproni-cooler	37	frozen hamburger patties	-4
lasagna-cooler	38	sausage-cooler	38	bacon bits-cooler	36
cut tomatoes-cooler	39	ground beef toppings-cooler	37		
cheese-cooler	36	raw ground beef-walkin cooler	37		
sausage-cooler	39	raw wings-cooler	38		
cut mushrooms-cooler	38	pizza sauce-walkin cooler	38		
cooked chicken-cooler	39	dough-walkin cooler	36		
pizza sauce-cooler	36	frozen chicken fingers	-3		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	#4-2B: Additional cleaning of slicer, pizza oven racks, shelves in pizza cooler, microwave oven.
S6	#6-1D: Garlic butter must be discarded after 4 hours when using time as a public health control. Garlic butter left out overnight. corrected onsite and spoke with management.
S10	#10D: Properly label all bulk item containers.
S12	#14A: Provide scoop with handle for cheese & bulk item containers. store utensils with handle upright when stored in food items.
S14	#12A: Store personal food items from food for consumers.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/21/2010 7:11:00 AM

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