



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Italian Oven
Address: 100 Peachtree E

City: Peachtree City **Time In:** 11:00 am **Time Out:** 1:15 pm

Inspection Date: 8/29/2011 **CFSM:** Jim Dunn (5/4/13)

Purpose of Inspection: Routine: ● Follow-Up: ○ Complaint: ○
 Preliminary: ○ Other: ○

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-9124

'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.

Last Score: 90 Grade: A Date: 3/29/11

Prior Score: 100 Grade: A Date: 11/30/10

CURRENT SCORE	CURRENT GRADE
86	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

Compliance Status					COS	R
1	IN	OUT	NA	NO	4 points	
Supervision						
	●	○			○	○
1-2. Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO	9 points	
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1						
	●	○			○	○
2-1A. Proper use of restriction & exclusion						
	●	○		○	○	○
2-1B. Hands clean and properly washed						
	●	○	○	○	○	○
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
Employee Health, Good Hygienic Practices-Subcategory 2					4 points	
	●	○			○	○
2-2A. Management awareness; policy present; reporting						
	●	○		○	○	○
2-2B. Proper eating, tasting, drinking, or tobacco use						
	●	○		○	○	○
2-2C. No discharge from eyes, nose, and mouth						
	○	●			●	○
2-2D. Adequate handwashing facilities supplied & accessible						
3	IN	OUT	NA	NO	9 points	
Approved Source						
	●	○			○	○
3-1A. Food obtained from approved source; parasite destruction						
	○	○	○	●	○	○
3-1B. Food received at proper temperature						
	●	○			○	○
3-1C. Food in good condition, safe, and unadulterated						
4	IN	OUT	NA	NO	9 points	
Protection from Contamination-Subcategory 1						
	●	○	○		○	○
4-1A. Food separated and protected						
	●	○			○	○
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
Protection from Contamination-Subcategory 2					4 points	
	●	○	○		○	○
4-2A. Food stored covered						
	●	○	○		○	○
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
5	IN	OUT	NA	NO	9 points	
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1						
	○	○	○	●	○	○
5-1A. Proper cooking time and temperatures						
	○	○	○	●	○	○
5-1B. Proper reheating procedures for hot holding						
Consumer Advisory-Subcategory 2					4 points	
	○	○	●		○	○
5-2. Consumer advisory provided for raw and undercooked foods						
6	IN	OUT	NA	NO	9 points	
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1						
	●	○	○		○	○
6-1A. Proper cold holding temperatures						
	●	○	○	○	○	○
6-1B. Proper hot holding temperatures						
	●	○	○	○	○	○
6-1C. Proper cooling time and temperature						
	○	○	●	○	○	○
6-1D. Time as a public health control: procedures and records						
Date Marking-Subcategory 2					4 points	
	●	○	○	○	○	○
6-2. Proper date marking and disposition						
7	IN	OUT	NA	NO	9 points	
Highly Susceptible Populations						
	○	○	●		○	○
7-1. Pasteurized foods used; profibited foods not offered						
8	IN	OUT	NA	NO	4 points	
Chemicals						
	○	○	●		○	○
8-2A. Food additives: approved and properly used						
	●	○			○	○
8-2B. Toxic substances properly identified, stored, used						
9	IN	OUT	NA	NO	4 points	
Conformance with Approved Procedures						
	○	○	●		○	○
9-2. Compliance with variance, specialized process and HACCP plan						

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

Compliance Status					COS	R
10	OUT				3 points	
Safe Food and Water, Food Identification						
	○				○	○
10A. Pasteurized eggs used where required						
	○				○	○
10B. Water and ice from approved source						
	○				○	○
10C. Variance obtained for specialized processing methods						
	○				○	○
10D. Food properly labeled; original container; required records available; shellstock tags						
11	OUT				3 points	
Food Temperature Control						
	○				○	○
11A. Proper cooling methods used; adequate equipment for temperature control						
	○				○	○
11B. Plant food properly cooked for hot holding						
	○				○	○
11C. Approved thawing methods used						
	○				○	○
11D. Thermometers provided and accurate						
12	OUT				3 points	
Prevention of Food Contamination						
	○				○	○
12A. Contamination prevented during food preparation, storage, display						
	○				○	○
12B. Personal cleanliness						
	●				●	○
12C. Wiping cloths: properly used and stored						
	○				○	○
12D. Washing fruits and vegetables						
13	OUT				3 points	
Postings and Compliance with Clean Air Act						
	○				○	○
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	○				○	○
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
14	OUT				1 point	
Proper Use of Utensils						
	○				○	○
14A. In-use utensils: Properly stored						
	●				○	●
14B. Utensils, equipment and linens: properly stored, dried, handled						
	○				○	○
14C. Single-use/single-service articles: properly stored, used						
	○				○	○
14D. Gloves used properly						
15	OUT				1 point	
Utensils, Equipment and Vending						
	●				○	○
15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used						
	○				○	○
15B. Warewashing facilities: installed, maintained, used; test strips						
	●				○	○
15C. Nonfood-contact surfaces clean.						
16	OUT				2 points	
Water, Plumbing and Waste						
	○				○	○
16A. Hot and cold water available; adequate pressure						
	○				○	○
16B. Plumbing installed; proper backflow devices						
	○				○	○
16C. Sewage and waste water properly disposed						
17	OUT				1 point	
Physical Facilities						
	○				○	○
17A. Toilet facilities: properly constructed, supplied, cleaned						
	○				○	○
17B. Garbage/refuse properly disposed; facilities maintained						
	●				○	○
17C. Physical facilities installed, maintained, and clean						
	●				○	○
17D. Adequate ventilation and lighting; designated areas used						
18	OUT				3 points	
Pest and Animal Control						
	●				○	○
18. Insects, rodents, and animals not present						

Person in Charge (Signature): _____ **(Print)** _____ **Date:** 8/29/2011 11:00:00 AM

Inspector (Signature): _____ **Follow-up:** Yes ○ No ● **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 Italian Oven	Permit 1-9124	Date InspectionDate2
Address 100 Peachtree E	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pasta/ milk/ half & half (WIC)	24/35/29	Marinara (hot held)	142	Dressings/ cheese (uc cooler)	38/28
Sauce/ ravioli/ sauce (WIC)	30/17/28	Dressing/ sliced tomatoes (uc cooler)	40/32	Ravioli/ fries/ chicken (uc freezer)	4/2/4
Shredded cheese/ sliced tomatoes (prep top)	32/37	Sausage/ cooked pasta (prep top)	43/42	Sauce/ soup (hot held)	137/140
Salami/ garlic/ dressing (prep top)	34/31/42	Chicken/ soup/ fish (WIF)	-7/-10/-10	Sauce/ diced tomatoes (uc cooler)	31/30
Sliced tomatoes/ chicken (uc cooler)	37/39	Breading egg wash (ice bath)	39	Meat sauce (hot held)	136
Sauce/ scallops/ chicken (WIC)	20/26/27	Chicken (cooling- shelf)	133	Ravioli/ pasta (uc cooler)	33/41
Dressing/ cut tomatoes (prep top)	40/39	Sliced tomatoes/ roasted peppers (prep top)	37/30	Dressings (prep top)	35-39
Sausage/ peppers/ ravioli (uc cooler)	34/37/33	Cream/ chicken (prep top)	36/38	Shredded cheese (prep top)	39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S2	2-2D All handsinks must be used to wash hands only. Scrubber/ steel wool stored in front handsink.
S12	12C Ensure that all in-use wiping cloths are stored completely submerged in sanitizer solution of the proper concentration. One cloth observed unsubmerged, some observed partially submerged, some buckets with weak sanitizer levels (approx. 50 ppm).
S14	14B Ensure that all food equipment is stored properly/ protected from possible contamination. Metal pizza peel stored on floor next to front handsink.
S15	15A Repair is needed of wait area salad cooler lid where it is coming apart/ unglued. 15C Additional cleaning is needed of outside of stove (front) and of some inside, outside and handle surfaces of reach-in/ under-counter units to remove build-up.
S17	17C 1. Repair/ replace damaged/ warped/ peeling/ uncleanable ceiling tiles as needed throughout facility. 2. Additional cleaning is needed of some areas of ceilings and walls to remove dust. 3. Additional cleaning is needed of walk-in freezer floor to remove debris build-up. 17D 1. Additional cleaning is needed of some hood vent filters and some ceiling vents due to dust or grease build-up. 2. All personal items must be stored in a designated area away from all food, equipment. Apron stored on pizza cutting table with equipment.
S18	18 Ensure that rear kitchen door shuts tightly/ completely when not in use.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/29/2011 11:00:00 AM

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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/29/2011 11:00:00 AM