



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Johnny's New York Style Pizza
Address: 230 N Glynn St

City: Fayetteville Time In: 11:00 am Time Out: 12:00 pm

Inspection Date: 8/23/2011 CFSM: Kathryn E Allen

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-2035

'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.

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

Last Score: 86 Grade: B Date: 4/5/11

Prior Score: 89 Grade: B Date: 2/15/11

CURRENT SCORE: 82 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, 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: 8/23/2011 11:00:00 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 Johnny's New York Style Pizza	Permit 1-2035	Date InspectionDate2
Address 230 N Glynn St	City/State Fayetteville, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
sliced ham/chicken chunks(prepare top)	41/38	marinara sauce(warmer)	125*/122*	shredded cheese(WIC)	36
sliced provolone/feta(prepare top)	33/41	spaghetti sauce(warmer)	118*	chicken breast(upright freezer)	6
sliced tomatoes/olives(prepare top)	39/39	meatballs/pepperoni(chest freezer)	22/23	sausage links(upright freezer)	13
dressings/sliced tomatoes(UC cooler)	41/38	sausage(chest freezer)	22	ground beef(upright freezer)	13
pepperoni/olives(UC cooler)	38/37	roast beef/turkey(walk in cooler)	32/31	salami/pies(upright freezer)	13/11
pasta/pineapple(UC cooler)	37/36	ricotta/provolone(WIC)	34/35		
mushrooms/olives(prepare top)	53*/56*	sauce/mushrooms(WIC)	32/32		
shredded cheese(prepare top)	54*	ham/pasta(WIC)	31/34		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2B 1. Additional cleaning is needed of the inside, top surface of the microwave oven to remove debris build up. 2. Do not stored unclean dishes on clean dish shelf. Bin with pizza sauce residue still in it on clean dish shelf above three compartment sink.
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. Food in pizza prep cooler found at 53-56F. Cooler repair man on way to repair. 6-1B All potentially hazardous that is hot held must be kept at 135F or above. Sauces in warmer found at 118-125F.
S15	15A All cracked/damaged equipment must be discarded since it is no longer smooth and easily cleanable. Cracked plastic container on clean dish shelf and damaged spatula noted at clean dish area. 15C Additional cleaning needed of Hobart mixer to remove debris build up.
S17	17D All personal items must be stored separate/away from food service items. Used apron stored on top of plastic bins on shelf and baseball cap on shelf with plastic utensils.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/23/2011 11:00:00 AM

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Inspector (Signature) _____ **Date** 8/23/2011 11:00:00 AM