



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Papa John's Pizza
Address: 105 St. Stephens Ct, Suite C

City: Tyrone Time In: 3:45 pm Time Out: 4:30 pm

Inspection Date: 8/16/2011 CFSM: Post within 3 days

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

Risk Type: 1 [X] 2 [] 3 [] Permit#: 2-76563

'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: 96 Grade: A Date: 3/30/11

Prior Score: 88 Grade: B Date: 12/28/10

CURRENT SCORE: 91 CURRENT GRADE: A
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: Item, IN, OUT, NA, NO, Description, COS, R. Includes sections for Compliance Status, Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Item, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, and Chemicals.

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: Item, 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: Item, 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: 8/16/2011 3:45:00 PM
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 Papa John's Pizza	Permit 2-76563	Date InspectionDate2
Address 105 St. Stephens Ct, Suite C	City/State Tyrone, GA 30290	Zip Code 30290

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walkin cooler/sausage	39	prep cooler/chicken tenders	39		
walkin cooler/pepperoni	39				
walkin cooler/shredded cheese	39				
walkin cooler/chicken wings	39				
prep cooler/pepperoni	41				
prep cooler/sliced tomato	41				
prep cooler/ham	39				
prpe cooler/wings	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S2	2-2D Handwashing sink may not be used for any other purpose. (No rinsing or dumping or storage of equipment in sink)
S4	4-2B Food equipment must be clean to sight and touch. (Greasy residue and food particles were noted on clean equipment stored above 3 compartment sink. Produce sink was not clean. Clean 3 compartment sink before setting up for warewashing.
S15	15A Cutting board were not smooth and easily cleanable. Correct within 3 days.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/16/2011 3:45:00 PM

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

Inspector (Signature) _____ **Date** 8/16/2011 3:45:00 PM