



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Partner's II Pizza
Address: 215 Northlake Dr, Aberdeen Village Center

City: Peachtree City Time In: 10:45 am Time Out: 12:45 pm

Inspection Date: 8/4/2011 CFSM: Marilyn Royal (10/24/13)

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

Risk Type: 1 O 2 X 3 O Permit#: 1-2042

'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: 69 Grade: U Date: 7/21/11

Prior Score: 84 Grade: B Date: 2/4/11

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: 8/4/2011 10:45:00 AM
Inspector (Signature): Follow-up: Yes O 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 Partner's II Pizza	Permit 1-2042	Date InspectionDate2
Address 215 Northlake Dr, Aberdeen Village Center	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Potato salad/ cottage cheese (salad bar)	43/42	Chicken salad (WIC)/ olives (prep top)	41/40	Sausage/ feta/ mozzarella /sour cream (WIC)	27/27/33/
Tuna pasta salad/ egg pieces (salad bar)	43/44	Prepped sandwich (uc cooler)/ feta (prep top)	35/43	Shredded cheeses/ tuna pasta salad (WIC)	27-39/3
Dressings (salad bar)/ dressings (uc cooler)	43-44/40-41	Sliced tomatoes/ pasta salad (prep top)	43/44	Dressings/ blue cheese (WIC)	38-40/3
Marinara (hot held)	77	Shredded cheese (prep top)/ dressings (uc cooler)	44/37-39	Mac & cheese/ lasagna/ ground beef (upright cooler)	34/35/1
Small milks (uc cooler)/gyro meat (upright freezer)	39/1	Marinara sauce/ taco meat (hot held)	106/118	Ground beef/ cheese (chest freezer)	-18/-2
Chicken tenders/mozzarella sticks (upright freezer)	-1/1	Cut tomatoes/ mozzarella (prep top)	44/44	Chicken tenders/ breaded mushrooms (upright freez)	1/2
Prepared sandwich/ pasta (WIC)	41/44	Shredded cheese/ sausage (prep top)	43/43	Meat sauce/ guacamole (upright freezer)	1/2
Steak/ wings (thawing)/ provolone (WIC)	36/12/39	Olives/potato salad/feta/cut tomatoes (prep top)	44/41/41/39	Pasta salad (WIC)	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S2	2-2D All handsinks must be supplied with paper towels and soap at all times. Handsink out of paper towels. Restocked while on site.
S6	6-1B All potentially hazardous food items being hot held must be held at 135 degrees or above. Marinara sauce in crockpot and taco meat and pasta sauce in hot holding unit found at 77-118. Ensure heated to 165 degrees for 15 seconds prior to placement in holding units.
S12	12A All scoops used in food or ice must have a handle that is kept up/ out of the food/ ice. Glass salt shaker observed stored as scoop laying flat in salt in bulk container in dry storage area.
S13	13A The most current inspection report must be posted at all times. 84/B from 2/4/11 posted, when the 69/U from 7/21/11 should have been posted.
S14	14B 1. Store utensils with handles facing same direction to protect food contact surfaces. Spoons observed stored with handles facing different directions near bag in box unit. 2. Ensure lids of plastic containers are stored protected/ covered. Lids upright/ fallen onto shelf and floor in rear area.
S17	17C Cleaning is needed of floor in rear area and walls around dishwash area to remove build-up of debris or mildew. 17D Cleaning is needed of air vent above salad bar area due to dust build-up.

Person in Charge (Signature)

Date

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

Inspector (Signature) _____ **Date** 8/4/2011 10:45:00 AM