



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Partner's II Pizza Of Tyrone
Address: 1496 74 Hwy N, Publix Shopping Center

City: Tyrone

Time In: 11:15 am

Time Out: 12:15 pm

Inspection Date: 7/22/2011

CFSM: John Kaufman

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

Risk Type: 1 2 3 **Permit#:** 1-40463

'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	Grade	Date
91	A	3/18/11

Prior Score	Grade	Date
90	A	12/28/10

CURRENT SCORE

CURRENT GRADE

91

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

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

Compliance Status					COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1 9 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
5-1A. Proper cooking time and temperatures						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
5-1B. Proper reheating procedures for hot holding						
					Consumer Advisory-Subcategory 2 4 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
5-2. Consumer advisory provided for raw and undercooked foods						
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
6-1A. Proper cold holding temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
6-1B. Proper hot holding temperatures						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
6-1C. Proper cooling time and temperature						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
6-1D. Time as a public health control: procedures and records						
					Date Marking-Subcategory 2 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-2. Proper date marking and disposition						
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
7-1. Pasteurized foods used; profibited foods not offered						
8	IN	OUT	NA	NO	Chemicals 4 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
8-2A. Food additives: approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>				
8-2B. Toxic substances properly identified, stored, used						
9	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
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	Safe Food and Water, Food Identification			3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required				
	<input type="radio"/>	10B. Water and ice from approved source				
	<input type="radio"/>	10C. Variance obtained for specialized processing methods				
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags				
11	OUT	Food Temperature Control			3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control				
	<input type="radio"/>	11B. Plant food properly cooked for hot holding				
	<input type="radio"/>	11C. Approved thawing methods used				
	<input type="radio"/>	11D. Thermometers provided and accurate				
12	OUT	Prevention of Food Contamination			3 points	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display				
	<input type="radio"/>	12B. Personal cleanliness				
	<input type="radio"/>	12C. Wiping cloths: properly used and stored				
	<input type="radio"/>	12D. Washing fruits and vegetables				
13	OUT	Postings and Compliance with Clean Air Act			3 points	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				

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

Person in Charge (Signature):	(Print)	Date: 7/22/2011 11:15:00 AM
Inspector (Signature):	Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>	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 Of Tyrone	Permit 1-40463	Date InspectionDate2
Address 1496 74 Hwy N, Publix Shopping Center	City/State Tyrone, GA 30290	Zip Code 30290

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Potato salad/ egg pieces (salad bar)	43/44	Feta/ olives (prep top)	44/42	Potato salad/ feta (prep top)	30/32
Cottage cheese/ blue cheese dressing (bar)	42/43	Cheeses (uc cooler)	33-34	Shredded cheese/ cream cheese (prep top)	40/26
Dressings (uc cooler)	28-29	Fries/ cheesesticks (upright freezer)	14/11	Sliced cheese/ small milks (WIC)	34/34
Half & half (uc cooler)	30	Sliced cheese/ cut tomatoes (upright cooler)	35/35	Ham (thawing- WIC)	11
Meat sauce/ marinara (hot held)	153/142	Wings/ shredded cheese (upright cooler)	34/37	Pasta salad/ dressing (WIC)	34/34
Prepped sandwiches (drawer)	39-41	Ham (thawing- upright cooler)	23	Mozzerella cheese/ ground beef (WIC)	35/35
Philly steak/ pasta dish (uc cooler)	33/34	Mozzerella/ sausage (prep top)	44/41	Sausage (just received frozen)	17
Shredded cheese/ cut tomatoes (prep top)	43/44	Cut tomatoes/ ham (prep top)	40/30	Chicken/ ground beef (WIF)/ Dressings (beer WIC)	11/7/30-31

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2B All food items must be kept covered at all times when not actively in use. Ice uncovered in bins at drink prep area when not in use. Also, remember to cover/ protect liquid margarine and flour on prep tables when not in use.
S15	15A Discard equipment as it becomes cracked/ damaged. Noted a couple cracked/ damaged plastic containers. 15C Additional cleaning is needed of outside and inside of walk-in cooler due to build-up.
S18	18 Flies were observed in kitchen area.

Person in Charge (Signature)

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 Of Tyrone	Permit 1-40463	Date InspectionDate3
--	--------------------------	--------------------------------

Address 1496 74 Hwy N, Publix Shopping Center	City/State Tyrone, GA 30290	Zip Code 30290
---	---------------------------------------	--------------------------

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

--	--

Person in Charge (Signature)	Date
-------------------------------------	-------------

Inspector (Signature)	Date 7/22/2011 11:15:00 AM
------------------------------	-----------------------------------