



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Pizza Hut #25766
Address: 1110 Crosstown Rd

City: Peachtree City **Time In:** 2:15 pm **Time Out:** 3:15 pm

Inspection Date: 12/9/2010 **CFSM:** James Garrett (10/10/12)

Purpose of Inspection: Routine: ● Follow-Up: ○ Complaint: ○ Preliminary: ○ Other: ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-11090

'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: **93** Grade: **A** Date: **9/8/10**

Prior Score: **75** Grade: **C** Date: **8/24/10**

CURRENT SCORE

CURRENT GRADE

81

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	Supervision 4 points	
●	○				○	○
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	
●	○				○	○
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						
2	IN	OUT	NA	NO	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	Approved Source 9 points	
●	○				○	○
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	Protection from Contamination-Subcategory 1 9 points	
●	○	○			○	○
4-1A. Food separated and protected						
●	○				○	○
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
4	IN	OUT	NA	NO	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	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1 9 points	
○	○	○		●	○	○
5-1A. Proper cooking time and temperatures						
○	○	○		●	○	○
5-1B. Proper reheating procedures for hot holding						
5	IN	OUT	NA	NO	Consumer Advisory-Subcategory 2 4 points	
○	○	○		●	○	○
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	
○	●	○			○	○
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						
6	IN	OUT	NA	NO	Date Marking-Subcategory 2 4 points	
○	○	○		○	○	○
6-2. Proper date marking and disposition						
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points	
○	○	○		●	○	○
7-1. Pasteurized foods used; prohibited foods not offered						
8	IN	OUT	NA	NO	Chemicals 4 points	
○	○	○		●	○	○
8-2A. Food additives: approved and properly used						
●	○				○	○
8-2B. Toxic substances properly identified, stored, used						
9	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points	
○	○	○		●	○	○
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				
○	○	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	Food Temperature Control 3 points				
○	○	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	Prevention of Food Contamination 3 points				
○	○	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	Postings and Compliance with Clean Air Act 3 points				
○	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				
○	○	13B. Compliance with Georgia Smoke Free Air Act				

Compliance Status					COS	R
14	OUT	Proper Use of Utensils 1 point				
○	○	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	Utensils, Equipment and Vending 1 point				
○	○	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	Water, Plumbing and Waste 2 points				
○	○	16A. Hot and cold water available; adequate pressure				
○	○	16B. Plumbing installed; proper backflow devices				
○	○	16C. Sewage and waste water properly disposed				
17	OUT	Physical Facilities 1 point				
○	○	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	Pest and Animal Control 3 points				
○	○	18. Insects, rodents, and animals not present				

Person in Charge (Signature): _____ **(Print)** _____ **Date:** 12/9/2010 2:15:00 PM

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 Pizza Hut #25766	Permit 1-11090	Date InspectionDate2
Address 1110 Crosstown Rd	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Wings (uc freezer)	14/15/16	Shredded cheese/ sliced tomatoes (prep top)	44/44	Sausage/ sauce (prep top)	47/45
Dressings/ sauce (WIC)	39/40/38	Dressings (prep top)	43/44/42	Canadian bacon (prep top)	38
Pepperoni/ chicken (WIC)	41/38	Beer/ milk (uc cooler)	37/42	Shredded cheese (prep top)	39
Garlic bread/ parmesan cheese (WIC)	39/39	Marinara sauce (hot held)	142	Diced tomatoes (prep top)	43
Shredded cheese (WIC)	38/39	Sauce/ pasta dish (upright cooler)	44/43	Hamburger topping (prep top)	40
Sliced mushrooms/ diced tomatoes (WIC)	40/41/40	Mozzerella (prep top)	44	Sauce (upright cooler)	43
Marinara/ dough (WIF)	12/9	Sauce (prep top)	43		
Meatballs/ chicken (WIF)	10/13	Pepperoni (prep top)	42		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2A All food items must be stored/ kept covered at all times when not in use. Pan of prepared pasta dish uncovered in upright cooler. 4-2B Additional cleaning is needed of inside microwave surfaces, especially inside top surface, due to build-up/ splatter.
S6	6-1A All potentially hazardous food items being cold held/ requiring refrigeration must be held at 41 degrees or below. Sausage topping (in bag) and sauce found held at 47 degrees and 45 degrees in prep top cooler unit.
S14	14A Ensure that all in-use utensils are stored with handles up and out of food or ice. Scoop handle laying flat in shredded cheese in prep top unit. 14B All dinnerware/ equipment/ utensils must be stored inverted or covered to protect from possible contamination. Salad bowls upright on shelf next to dishwasher; stainless mixing bowls upright on shelf above sauces and on shelf above fryer; forks stored upright in storage bin on table in dining area to be wrapped.
S15	15A 1. Replace/ repair laminate strip on edge of shelf where it is coming off above pizza prep/ cutting table (with crumb topping stored on it). 2. Replace pizza pans once they become uncleanable or remove build-up on them if possible. 15C 1. Cleaning is needed of ice machine filter (on outside of machine) due to some dust build-up. 2. Additional cleaning is needed of the following non-food contact surfaces: outside of 3 well hot holding unit; outside surfaces of prep top (pizza line) cooler; outside of microwave at line; grills and side doors of pizza oven.
S17	17C 1. Repair/ replacement is needed of cracked floor tiles in walk-in cooler and freezer. 2. Additional cleaning is needed of the wall above flirtation system on wall and of wall above entrance to kitchen due to some dust build-up. 3. Additional cleaning is needed of some areas of ceilings around air return vents due to dust build-up. 4. Repair is needed of walk-in cooler door/ gasket to ensure that it seals properly/ completely when closed. 17D 1. Additional cleaning is needed of hood vent filters due to some dust build-up. 2. Additional cleaning is needed of some air return vents throughout facility to remove dust build-up.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/9/2010 2:15:00 PM

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