



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Atlanta Pizza LLC, DBA Pizza Hut #26108
Address: 1015 N Peachtree Pky, Suite 5

City: Peachtree City **Time In:** 3:00 pm **Time Out:** 4:15 pm

Inspection Date: 1/5/2011 **CFSM:** Ajay Patel

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:
Risk Type: 1 2 3 **Permit#:** 2-92560

'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.	Prior Score	Grade	Date
		77	C	12/17/10
		92	A	9/17/10

CURRENT SCORE	CURRENT GRADE
79	C
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 type="radio"/>	<input type="radio"/>		<input checked="" 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						
	<input checked="" type="radio"/>	<input type="radio"/>				
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 type="radio"/>	<input checked="" 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						
	<input checked="" type="radio"/>	<input type="radio"/>				

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						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
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						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
6-1B. Proper hot holding temperatures						
	<input type="radio"/>	<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						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
Date Marking-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
6-2. Proper date marking and disposition						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
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						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
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						
	<input checked="" type="radio"/>	<input type="radio"/>				
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						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			

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"/>	<input type="radio"/>				
10A. Pasteurized eggs used where required						
	<input type="radio"/>	<input type="radio"/>				
10B. Water and ice from approved source						
	<input type="radio"/>	<input type="radio"/>				
10C. Variance obtained for specialized processing methods						
	<input type="radio"/>	<input type="radio"/>				
10D. Food properly labeled; original container; required records available; shellstock tags						
	<input type="radio"/>	<input type="radio"/>				
11	OUT				Food Temperature Control 3 points	
	<input type="radio"/>	<input type="radio"/>				
11A. Proper cooling methods used; adequate equipment for temperature control						
	<input type="radio"/>	<input type="radio"/>				
11B. Plant food properly cooked for hot holding						
	<input type="radio"/>	<input type="radio"/>				
11C. Approved thawing methods used						
	<input type="radio"/>	<input type="radio"/>				
11D. Thermometers provided and accurate						
	<input type="radio"/>	<input type="radio"/>				
12	OUT				Prevention of Food Contamination 3 points	
	<input type="radio"/>	<input type="radio"/>				
12A. Contamination prevented during food preparation, storage, display						
	<input type="radio"/>	<input type="radio"/>				
12B. Personal cleanliness						
	<input type="radio"/>	<input type="radio"/>				
12C. Wiping cloths: properly used and stored						
	<input type="radio"/>	<input type="radio"/>				
12D. Washing fruits and vegetables						
	<input type="radio"/>	<input type="radio"/>				
13	OUT				Postings and Compliance with Clean Air Act 3 points	
	<input type="radio"/>	<input type="radio"/>				
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	<input type="radio"/>	<input type="radio"/>				
13B. Compliance with Georgia Smoke Free Air Act						
	<input type="radio"/>	<input type="radio"/>				

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

Person in Charge (Signature): _____ **(Print)** _____ **Date:** 1/5/2011 3:00:00 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 Atlanta Pizza LLC, DBA Pizza Hut #26108	Permit 2-92560	Date InspectionDate2
Address 1015 N Peachtree Pky, Suite 5	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
diced pineapple/bacon(walk in cooler)	37/35	beef/sausage(prepare top)	38/40		
pepperoni/pasta/sauce(WIC)	36/34/41	shredded cheese/sauce(prepare top)	37/38		
meat mix/sausage/shredded cheese(WIC)	35/34/35	wings/pizza(warmer)	155/168		
Italian sausage(WIC)	35	pizza(hot held in cabinet)	164		
Alfredo sauce/dough(walk in freezer)	-2/-1	saucses/dressings(upright cooler)	38-39		
rotoni/wings(WIF)	0/2	potato wedges(upright freezer)	11		
marinara sauce(crock pot)	124*	wings(upright freezer)	6		
diced pineapple/pepperoni(prepare top)	37/41	cheesesticks(upright freezer)	7		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2A All food must be covered when not actively in use. One stainless steel bowl of wing sauce on top shelf without any overhead protection.
S6	6-1B All potentially hazardous food that is hot held must be kept at 135F or above. Marinara sauce in crock pot at 124F. Crock pot adjusted while on site.
S14	14C All single service items must be covered or inverted to protect from contamination. Black to go salad bowls and aluminum pans upright on top shelf. Items inverted while on site.
S17	17C Additional cleaning is needed of the ceiling above the three compartment sink to remove dust build up. 17D Additional cleaning is needed of the hood and hood filter vents to remove grease build up.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/5/2011 3:00:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/5/2011 3:00:00 PM