



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

**Establishment Name:** Pizza Hut #25760  
**Address:** 650 N Glynn St

**City:** Fayetteville, **Time In:** 2:30 pm **Time Out:** 3:30 pm

**Inspection Date:** 5/10/2011 **CFSM:** Carol Pittman

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

**Risk Type:** 1  2  3  **Permit#:** 1-11477

'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: **68** Grade: **U** Date: 4/26/11

Prior Score: **84** Grade: **B** Date: 1/14/11

CURRENT SCORE	CURRENT GRADE
<h1>99</h1>	<h1>A</h1>
<b>SCORING AND GRADING:</b> 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
<b>1</b>	IN	OUT	NA	NO	<b>Supervision</b> 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties						
<b>2</b>	IN	OUT	NA	NO	<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b> 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"/>				
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b> 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"/>				
<b>3</b>	IN	OUT	NA	NO	<b>Approved Source</b> 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"/>				
<b>4</b>	IN	OUT	NA	NO	<b>Protection from Contamination-Subcategory 1</b> 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"/>				
<b>Protection from Contamination-Subcategory 2</b> 4 points						
	<input checked="" type="radio"/>	<input 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
<b>5</b>	IN	OUT	NA	NO	<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b> 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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 type="radio"/>		
<b>Consumer Advisory-Subcategory 2</b> 4 points						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
5-2. Consumer advisory provided for raw and undercooked foods						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>6</b>	IN	OUT	NA	NO	<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b> 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-1A. Proper cold holding temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>	<input 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"/>	<input type="radio"/>		
6-1D. Time as a public health control: procedures and records						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Date Marking-Subcategory 2</b> 4 points						
	<input checked="" type="radio"/>	<input 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"/>	<input type="radio"/>		
<b>7</b>	IN	OUT	NA	NO	<b>Highly Susceptible Populations</b> 9 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
7-1. Pasteurized foods used; profibited foods not offered						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>8</b>	IN	OUT	NA	NO	<b>Chemicals</b> 4 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
8-2A. Food additives: approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
8-2B. Toxic substances properly identified, stored, used						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>9</b>	IN	OUT	NA	NO	<b>Conformance with Approved Procedures</b> 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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
<b>10</b>	OUT	<b>Safe Food and Water, Food Identification</b>			3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>
<b>11</b>	OUT	<b>Food Temperature Control</b>			3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
<b>12</b>	OUT	<b>Prevention of Food Contamination</b>			3 points	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
<b>13</b>	OUT	<b>Postings and Compliance with Clean Air Act</b>			3 points	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

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

<b>Person in Charge (Signature):</b>	<b>(Print)</b>	<b>Date:</b> 5/10/2011 2:30:00 PM
<b>Inspector (Signature):</b>	<b>Follow-up:</b> Yes <input checked="" type="radio"/> No <input type="radio"/>	<b>Follow-up Date:</b>

# 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)*

<b>Establishment</b> Pizza Hut #25760	<b>Permit</b> 1-11477	<b>Date</b> InspectionDate2
<b>Address</b> 650 N Glynn St	<b>City/State</b> Fayetteville,, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walkin cooler/ham	38	pizza cooler/ham	40		
walkin cooler/alfredo sauce	38	pizz cooler/bacon	40		
walkin cooler/sausage	38	cook temp/pizza	190		
warmer/marinara	144	walkin cooler/chcien alfredo pasta	41		
salad cooler/cesaer dressing	41				
salad cooler/sliced lemon	41				
pizza cooler/pepperoni	40				
pizza cooler/cheese	40				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S15	15A Replace or remove air curtains that are repaired with duck tape. Replace heavily soiled coasters.(used for hot pizza pan storage) 15C-non food contact surfaces are not clean (door of salad cooler, handles of collers, nonfood contact surfaces of rear prep area equipment, doors of storage shelves, front storage cabinet doors).
S17	17A The following items were not clean: changing table, trash can of men's toliet room. Doors and floors of both toliet rooms. 17C The following items were not clean: floors of toliet roomsalong walls. Floors under and around equipment in kitchen ans storage areas. Ceiling air conditioner and return ceiling vents.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 5/10/2011 2:30:00 PM

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<b>Establishment</b> Pizza Hut #25760	<b>Permit</b> 1-11477	<b>Date</b> InspectionDate3
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<b>Address</b> 650 N Glynn St	<b>City/State</b> Fayetteville,, GA 30214	<b>Zip Code</b> 30214
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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**Person in Charge (Signature)** \_\_\_\_\_ **Date** \_\_\_\_\_

**Inspector (Signature)** \_\_\_\_\_ **Date** 5/10/2011 2:30:00 PM