

<div><div></div><div>Georgia Department of Public Health</div></div> <div>GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report</div>						CURRENT SCORE		CURRENT GRADE					
Establishment Name: Pizza Hut-LaFayette						95		A					
Address: 405 N Main ST													
City: LaFayette Time In: 11 : 25 AM Time Out: 11 : 55 AM													
Inspection Date: 09/02/2015 CFSM: Robert Salmon (exp. 4/27/16)													
Purpose of Inspection: Construction/Preoperational Initial Routine Follow-up Temporary						Last Score	Grade	Date					
						96	A	06/10/15					
Risk Type: 1 2 3 Permit#: FSP-146-000081						Prior Score	Grade	Date					
						93	A	03/05/15					
Health Interventions are control measures to prevent illness or injury.						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.) 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													
Compliance Status						COS	R	Compliance Status		COS	R		
Supervision						4 points		Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory				9 points	
1-2. Person in charge present, demonstrates knowledge, and performs duties						O	O	5-1A. Proper cooking time and temperatures				O	O
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands						9 points		5-1B. Proper reheating procedures for hot holding				O	O
2-1A. Proper use of restriction & exclusion						O	O					4 points	
2-1B. Hands clean and properly washed						O	O	5-2. Consumer advisory provided for raw and undercooked foods				O	O
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						O	O	6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods				9 points	
						4 points		6-1A. Proper cold holding temperature				O	O
2-2A. Management awareness; policy present; reporting						O	O	6-1B. Proper hot holding temperature				O	O
2-2B. Proper eating, tasting, drinking, or tobacco use						O	O	6-1C. Proper cooling time and temperature				O	O
2-2C. No discharge from eyes, nose, and mouth						O	O	6-1D. Time as a public health control; procedures and records				O	O
2-2D. Adequate handwashing facilities supplied & accessible						O	O					4 points	
Approved Source						9 points		6-2. Proper date marking and disposition				O	O
3-1A. Food obtained from approved source, parasite destruction						O	O	Highly Susceptible Populations				9 points	
3-1B. Food received at proper temperature						O	O	7-1. Pasteurized foods used; Prohibited foods not offered				O	O
3-1C. Food in good condition, safe, and unadulterated						O	O	Chemicals				4 points	
Protection from Contamination						9 points		8-2A. Food additives; approved and properly used				O	O
4-1A. Food separated and protected						O	O	8-2B. Toxic substances properly identified, stored, used				O	O
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						O	O	Conformance with Approved Procedures				4 points	
						4 points		9-2. Compliance with variance, specialized process and HACCP plan				O	O
4-2A. Food stored covered						O	O						
4-2B. Food-contact surfaces; cleaned & sanitized						O	O						
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)													
Compliance Status						COS	R	Compliance Status		COS	R		
Safe Food and Water, Food Identification						3 points		Proper Use of Utensils				1 point	
10A. Pasteurized eggs used where required						O	O	14A. In-use utensils; properly stored				O	O
10B. Water and ice from approved source						O	O	14B. Utensils, equipment and linens; properly stored, dried, handled				O	O
10C. Variance obtained for specialized processing methods						O	O	14C. Single-use/single-service articles; properly stored, used				O	O
10D. Food properly labeled; original container; required records available; shellstock tags						O	O	14D. Gloves used properly				O	O
Food Temperature Control						3 points		Utensils, Equipment and Vending				1 point	
11A. Proper cooling methods used; adequate equipment for temperature control						O	O	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				O	O
11B. Plant food properly cooked for hot holding						O	O	15B. Warewashing facilities; installed, maintained, used; test strips				O	O
11C. Approved thawing methods used						O	O	15C. Nonfood-contact surfaces clean				O	O
11D. Thermometers provided and accurate						O	O	Water, Plumbing and Waste				2 points	
Prevention of Food Contamination						3 points		16A. Hot and cold water available; adequate pressure				O	O
12A. Contamination prevented during food preparation, storage display						O	O	16B. Plumbing installed; proper backflow devices				O	O
12B. Personal cleanliness						O	O	16C. Sewage and waste water properly disposed				O	O
12C. Wiping cloths; properly used and stored						O	O	Physical Facilities				1 point	
12D. Washing fruits and vegetables						O	O	17A. Toilet facilities; properly constructed, supplied, cleaned				O	O
Postings and Compliance with Clean Air Act						1 point		17B. Garbage/refuse properly disposed; facilities maintained				O	O
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						O	O	17C. Physical facilities installed, maintained, and clean				O	O
13B. Compliance with Georgia Smoke Free Air Act						O	O	17D. Adequate ventilation and lighting; designated areas used				O	O
								Pest and Animal Control				3 points	
								18. Insects, rodents, and animals not present				O	O
Person in Charge (Signature)						(Print) Bob				Date: 09/02/2015			
Inspector (Signature) Kacy Hurlbert						Follow-up: YES NO				Follow-up Date:			

Food 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 subsections (2)(i) and (j).

Establishment Pizza Hut-LaFayette	Permit # FSP-146-000081	Date 09/02/2015
Address 405 N MAIN ST	City/State LAFAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Alfredo sauce / Refrigerator,	40.0 ° F	Other PHF Pizza sauce / Refrigerator,	40.0 ° F	Pork Sausage / Prep Area,	41.0 ° F
Pork Pepperoni / Prep Area,	41.0 ° F	Other PHF Diced toms / Prep Area,	40.0 ° F	Other PHF Pizza sauce / Prep Area,	40.0 ° F
Pork Italian sausage / Walk-In Cooler,	39.0 ° F	Other PHF Cheese / Walk-In Cooler,	39.0 ° F	Other PHF Pizza / Final Cook Temp.,	202.0 ° F
Other PHF Ranch dressing / Prep Area, salad prep	38.0 ° F	Other PHF Pasta / Hot-Hold Unit, pizza bar	144.0 ° F		

Item Number		OBSERVATIONS AND CORRECTIVE ACTIONS			
4-2A	Violation of Code: [.04(4)(c)1(iv)]	Observed cheese in the walk-in cooler not covered. /CA: PIC corrected the issue.	Corrected On-Site.	New Violation.	
17C	Violation of Code: [.07(5)(a),(b)]	Observed build-up on the floors in the walk-in cooler. /CA: PIC will clean the floors.	Corrected On-Site.	New Violation.	

Remarks

Person in Charge (Signature)	Date: 09/02/2015
Inspector (Signature) Kacy Hurlbert	Date: 09/02/2015