

DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE	
Establishment Name: <u>PAPA JOHN'S</u> Address: <u>5870 VETERANS PKWY STE A</u>						99	A	
City: <u>COLUMBUS</u> Time In: <u>01</u> : <u>00</u> PM Time Out: <u>01</u> : <u>45</u> PM								
Inspection Date: <u>07/11/2011</u> CFSM: <u>Mark Thomas</u>								
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/>						Last Score <b>96</b>	Grade <b>A</b>	Date <b>07/14/10</b>
Risk Type: <b>1</b> <input checked="" type="radio"/> <b>2</b> <input type="radio"/> <b>3</b> <input type="radio"/> Permit#: <u>106-025</u>						Prior Score <b>89</b>	Grade <b>B</b>	Date <b>07/17/09</b>
<small>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 into foods.</small>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
<small>(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 (violation of the same code provision)= 2 points per subcategory</small>								
Compliance Status				Compliance Status				
1	IN	OUT	NA	NO	COS	R	4 points	
<b>Supervision - Subcategory 2</b>								
	<input checked="" type="radio"/>	<input type="radio"/>					1-2. Person in charge present, demonstrates knowledge, and performs duties	
2	IN	OUT	NA	NO	COS	R	9 points	
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b>								
	<input checked="" type="radio"/>	<input type="radio"/>					2-1A. Proper use of restriction & exclusion	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				2-1B. Hands clean and properly washed	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b>								
	<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	
3	IN	OUT	NA	NO	COS	R	9 points	
<b>Approved Source - Subcategory 1</b>								
	<input checked="" type="radio"/>	<input type="radio"/>					3-1A. Food obtained from approval source, parasite destruction	
	<input type="radio"/>	<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	
4	IN	OUT	NA	NO	COS	R	9 points	
<b>Protection from Contamination - Subcategory 1</b>								
	<input checked="" type="radio"/>	<input 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	
<b>Protection from Contamination-Subcategory 2</b>								
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				4-2A. Food stored covered	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				4-2B. Food-contact surfaces; cleaned & sanitized	
5	IN	OUT	NA	NO	COS	R	9 points	
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b>								
	<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	
<b>Consumer Advisory-Subcategory 2</b>								
	<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	COS	R	9 points	
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1</b>								
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				6-1A. Proper cold holding temperature	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				6-1B. Proper hot holding temperature	
	<input type="radio"/>	<input checked="" type="radio"/>	<input 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	
<b>Date Marking-Subcategory 2</b>								
	<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	COS	R	9 points	
<b>Highly Susceptible Populations - Subcategory 1</b>								
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				7-1. Pasteurized foods used; Prohibited foods not offered	
8	IN	OUT	NA	NO	COS	R	4 points	
<b>Chemicals - Subcategory 2</b>								
	<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	COS	R	4 points	
<b>Conformance with Approved Procedures - Subcategory 2</b>								
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				9-2. Compliance with variance, specialized process and HACCP plan	
GOOD RETAIL PRACTICES								
<small>(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 category)</small>								
Compliance Status				Compliance Status				
10	OUT				COS	R	3 points	
<b>Safe Food and Water, Food Identification</b>								
	<input type="radio"/>				<input type="radio"/>	<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	
11	OUT				COS	R	3 points	
<b>Food Temperature Control</b>								
	<input type="radio"/>				<input type="radio"/>	<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	
12	OUT				COS	R	3 points	
<b>Prevention of Food Contamination</b>								
	<input type="radio"/>				<input type="radio"/>	<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	
13	OUT				COS	R	1 point	
<b>Postings and Compliance with Clean Air Act</b>								
	<input type="radio"/>				<input type="radio"/>	<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	
14	OUT				COS	R	1 point	
<b>Proper Use of Utensils</b>								
	<input type="radio"/>				<input type="radio"/>	<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	
15	OUT				COS	R	1 point	
<b>Utensils, Equipment and Vending</b>								
	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and 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 type="radio"/>	15C. Nonfood-contact surfaces clean	
16	OUT				COS	R	2 points	
<b>Water, Plumbing and Waste</b>								
	<input type="radio"/>				<input type="radio"/>	<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	
17	OUT				COS	R	1 point	
<b>Physical Facilities</b>								
	<input checked="" type="radio"/>				<input type="radio"/>	<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 checked="" 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	
18	OUT				COS	R	3 points	
<b>Pest and Animal Control</b>								
	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present	
Person in Charge (Signature) _____ (Print) <u>Mark Thomas</u>						Date: <u>01/01/1900</u>		
Inspector (Signature) <u>Wanda Boutwell</u>						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>		
						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**  
PAPA JOHN'S

**Permit #**  
105-025

**Date**  
07/11/2011

**Address**  
5870 VETERANS PKWY STE A

**City/State**  
COLUMBUS GA

**Zipcode**  
31904

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken wings / Cold-Hold Unit	37.0 ° F	chicken strips / Cold-Hold Unit	39.0 ° F	canadian bacon / Cold-Hold Unit	39.0 ° F
sausage / Cold-Hold Unit	41.0 ° F	cubed chicken / Refrigerator	41.0 ° F	ham / Walk-In Cooler	41.0 ° F

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 17A excessive build-up of debris on hand sink/prep area New Violation.
- 17C mop stored in mop sink (must be hung up away from wall to dry) New Violation.

Remarks

**Person in Charge (Signature)**

**Date:**

**Inspector (Signature)** Wanda Boutwell

**Date:** 07/11/2011