



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Noble Roman's Pizza + Tuscano's Sub
Address: 5700 Warm Springs Rd
City: Columbus Time In: 10:10 AM PM Time Out: 10:40 AM / PM

Inspection Date: 2, 26, 10 CFSM: No CFSM
Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 106-1717

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.

CURRENT SCORE: 95
CURRENT GRADE: A
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 number 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	Compliance Status		COS	R
1	IN OUT NA NO			6	IN OUT NA NO		
Supervision - Subcategory 2 4 points				Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points			
4	<input type="radio"/> <input checked="" type="radio"/>			<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 type="radio"/>
2-1. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff				5-1B. Proper reheating procedures for hot holding			
2	IN OUT NA NO			Consumer Advisory - Subcategory 2 4 points			
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points				5-2. Consumer advisory provided for raw and undercooked foods			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			6	IN OUT NA NO		
<input type="radio"/> <input type="radio"/>	<input checked="" type="radio"/>			Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	6-1A. Proper cold holding temperatures	<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>
2-1A. Proper use of restriction & exclusion				6-1B. Proper hot holding temperatures			
<input type="radio"/> <input type="radio"/>	<input checked="" 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 type="radio"/> <input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input 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"/>
2-1B. Hands clean and properly washed				Date Marking - Subcategory 2 4 points			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	6-2. Proper date marking and disposition	<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods				7			
Employee Health, Good Hygienic Practices Subcategory 2 4 points				IN OUT NA NO Highly Susceptible Populations - Subcategory 1 9 points			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>	7-1. Pasteurized foods used; prohibited foods not offered	<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			8			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			IN OUT NA NO Chemicals - Subcategory 2 4 points			
2-2A. Management awareness; policy present; reporting				<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input 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"/>			<input checked="" type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			8-2B. Toxic substances properly identified, stored, used			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			9			
2-2B. Proper eating, tasting, drinking, or tobacco use				IN OUT NA NO Conformance with Approved Procedures - Subcategory 2 4 points			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			3			
2-2C. No discharge from eyes, nose, and mouth				IN OUT NA NO Approved Source - Subcategory 1 9 points			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input checked="" type="radio"/> <input type="radio"/>			
2-2D. Adequate handwashing facilities supplied & accessible				3-1A. Food obtained from approved source; parasite destruction			
3				3-1B. Food received at proper temperature			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>			
3-1C. Food in good condition, safe, and unadulterated				4			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			IN OUT NA NO Protection from Contamination - Subcategory 1 9 points			
3-1A. Food obtained from approved source; parasite destruction				<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			4-1A. Food separated and protected			
3-1B. Food received at proper temperature				<input checked="" type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served			
3-1C. Food in good condition, safe, and unadulterated				Protection from Contamination - Subcategory 2 4 points			
Employee Health, Good Hygienic Practices Subcategory 2 4 points				<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			4-2A. Food stored covered			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>			
2-2A. Management awareness; policy present; reporting				4-2B. Food-contact surfaces: cleaned & sanitized			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			10			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			OUT Safe Food and Water, Food Identification 3 points			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			10A. Pasteurized eggs used where required			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			10B. Water and ice from approved source			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			10C. Variance obtained for specialized processing methods			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food			
3				11			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			OUT Food Temperature Control 3 points			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			11A. Proper cooling methods used; adequate equipment for temperature control			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			11B. Plant food properly cooked for hot holding			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			11C. Approved thawing methods used			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			11D. Thermometers provided and accurate			
3				12			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			OUT Prevention of Food Contamination 3 points			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			12A. Contamination prevented during food preparation, storage & display			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			12B. Personal cleanliness			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			12C. Wiping cloths: properly used and stored			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			12D. Washing fruits and vegetables			
3				13			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			OUT Postings and Compliance with Clean Air Act 1 point			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			13A. Posted: Permit/Inspection/Choking Poster/Handwashing			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			13B. Compliance with Georgia Smoke Free Air Act			

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 category)

Compliance Status		COS	R	Compliance Status		COS	R
10	OUT			14	OUT		
Safe Food and Water, Food Identification 3 points				Proper Use and Handling of Utensils 1 point			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>	14A. In-use utensils: properly stored	<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <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"/> <input type="radio"/>
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <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"/> <input type="radio"/>
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>	14D. Gloves used properly	<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			15			
10A. Pasteurized eggs used where required				OUT Utensils, Equipment and Vending 1 point			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input checked="" type="radio"/> <input type="radio"/>			
<input type="radio"/> <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"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <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"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			15C. Nonfood-contact surfaces clean			
10B. Water and ice from approved source				16			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			OUT Water, Plumbing and Waste 2 points			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <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"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			16B. Plumbing installed; proper backflow devices			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			16C. Sewage and waste water properly disposed			
10C. Variance obtained for specialized processing methods				17			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			OUT Physical Facilities 1 point			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			17A. Toilet facilities: properly constructed, supplied, cleaned			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <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"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <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"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			17D. Adequate ventilation and lighting; designated areas used			
10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food				18			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			OUT Pest and Animal Control 3 points			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>			18. Insects, rodents, and animals not present			

Person in Charge (Signature) Naomi T Davenport (Print) Naomi T Davenport Date: 2/26/2010
Inspector (Signature) Jenen Siler Follow-up: YES NO Follow-up Date: ---
Form: Inspection 1A-2007

