



GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report

Establishment Name: Cici's PIZZA # 424

Address: 1660 Whittlesey Rd.

City: Columbus Time In: 1:20 AM / PM Time Out: 2:35 AM / PM

Inspection Date: 1/28/10 CFMS: Juan Cruz Klare

Purpose of Inspection: Routine  Follow-up  Complaint

Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-000067

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: 80 Grade: B Date: 12/22/09

Prior Score: 80 Grade: B Date: 1/28

CURRENT SCORE	CURRENT GRADE
90	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.)

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					
	<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMS on staff						5-1A. Proper cooking time and temperatures					
2	IN OUT NA NO						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands -Subcategory 1 9 points						5-1B. Proper reheating procedures for hot holding					
	<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
2-1A. Proper use of restriction & exclusion						Consumer Advisory -Subcategory 2 4 points					
	<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
2-1B. Hands clean and properly washed						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				
2-1C. No bare hand contact with ready-to-eat foods						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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Employee Health, Good Hygienic Practices Subcategory 2 4 points						6-1A. Proper cold holding temperatures					
	<input checked="" type="radio"/>	<input type="radio"/>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-2A. Management awareness; policy present; reporting						6-1B. Proper hot holding temperatures					
	<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
2-2B. Proper eating, tasting, drinking, or tobacco use						6-1C. Proper cooling time and temperature					
	<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
2-2C. No discharge from eyes, nose, and mouth						6-1D. Time as a public health control: procedures and records					
	<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						Date Marking -Subcategory 2 4 points					
3	IN OUT NA NO					4	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Approved Source -Subcategory 1 9 points						6-2. Proper date marking and disposition					
	<input checked="" type="radio"/>	<input type="radio"/>				7	IN OUT NA NO				
3-1A. Food obtained from approved source; parasite destruction						Highly Susceptible Populations -Subcategory 1 9 points					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
3-1B. Food received at proper temperature						7-1. Pasteurized foods used; prohibited foods not offered					
	<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
3-1C. Food in good condition, safe, and unadulterated						Chemicals - Subcategory 2 4 points					
4	IN OUT NA NO					8	IN OUT NA NO				
Protection from Contamination -Subcategory 1 9 points						8-2A. Food additives: approved and properly used					
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
4-1A. Food separated and protected						8-2B. Toxic substances properly identified, stored, used					
	<input checked="" type="radio"/>	<input type="radio"/>				9	IN OUT NA NO				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						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 checked="" type="radio"/>	<input type="radio"/>	
Protection from Contamination -Subcategory 2 4 points						9-2. Compliance with variance, specialized process and HACCP plan process and HACCP					
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
4-2A. Food stored covered											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
4-2B. Food-contact surfaces: cleaned & sanitized											

**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"/>				
10A. Pasteurized eggs used where required						14A. In-use utensils: properly stored					
	<input type="radio"/>						<input checked="" type="radio"/>				
10B. Water and ice from approved source						14B. Utensils, equipment and linens: properly stored, dried, handled					
	<input type="radio"/>						<input type="radio"/>				
10C. Variance obtained for specialized processing methods						14C. Single-use/single-service articles: properly stored, used					
	<input type="radio"/>						<input type="radio"/>				
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food						14D. Gloves used properly					
11	OUT					15	OUT				
Food Temperature Control 3 points						Utensils, Equipment and Vending 1 point					
	<input type="radio"/>						<input type="radio"/>				
11A. Proper cooling methods used; adequate equipment for temperature control						15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
	<input type="radio"/>						<input type="radio"/>				
11B. Plant food properly cooked for hot holding						15B. Warewashing facilities: installed, maintained, used; test strips					
	<input type="radio"/>						<input type="radio"/>				
11C. Approved thawing methods used						15C. Nonfood-contact surfaces clean					
	<input type="radio"/>					16	OUT				
11D. Thermometers provided and accurate						Water, Plumbing and Waste 2 points					
12	OUT						<input type="radio"/>				
Prevention of Food Contamination 3 points						16A. Hot and cold water available; adequate pressure					
	<input type="radio"/>						<input type="radio"/>				
12A. Contamination prevented during food preparation, storage & display						16B. Plumbing installed; proper backflow devices					
	<input type="radio"/>						<input type="radio"/>				
12B. Personal cleanliness						16C. Sewage and waste water properly disposed					
	<input type="radio"/>					17	OUT				
12C. Wiping cloths: properly used and stored						Physical Facilities 1 point					
	<input type="radio"/>						<input type="radio"/>				
12D. Washing fruits and vegetables						17A. Toilet facilities: properly constructed, supplied, cleaned					
13	OUT						<input checked="" type="radio"/>				
Postings and Compliance with Clean Air Act 1 point						17B. Garbage/refuse properly disposed; facilities maintained					
	<input type="radio"/>						<input type="radio"/>				
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17C. Physical facilities installed, maintained, and clean					
	<input type="radio"/>						<input checked="" type="radio"/>				
13B. Compliance with Georgia Smoke Free Air Act						17D. Adequate ventilation and lighting; designated areas used					
	<input type="radio"/>					18	OUT				
						Pest and Animal Control 3 points					
	<input type="radio"/>						<input type="radio"/>				
						18. Insects, rodents, and animals not present					

Person in Charge (Signature) Juan Cruz Klare (Print) JUAN CRUZ Date: 1/28/10  
Inspector (Signature) Wanda F... Follow-up: YES  NO  Follow-up Date: 1/1

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

Establishment Cici's PIZZA Permit # 106-000067 Date 1-28-10  
 Address 1660 Whittlesey Rd. City/State Columbus, GA Zip Code 31904

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
formattues	41	sausage	41	marinara	48
<del>Bleu cheese</del>	40	ham	40		
hot hold pasta noodles	148	spinach dip	40		
hot hold soup	148				

### OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-2 incorrect date marking → date w/ "use-by" "sell-by" "discards-by" date
- 8-2B sanitizing solution <sup>at</sup> dish area → buckets exceeds recommended strength
- 14-2B ice scoop stored incorrectly
- 12-C floor damage dishwashing area
- 17-1D light shield missing = pizza dough prep AREA

Person in Charge (Signature) [Signature] Date 1-28-10  
 Inspector (Signature) [Signature] Date 1-28-10