

DPH		GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report		CURRENT SCORE		CURRENT GRADE	
Establishment Name: <u>Michael's Pizzeria</u>		Address: <u>1000 Peachtree Ave NE</u>		100		A	
City: <u>Atlanta</u>		State: <u>GA</u>					
Inspection Date: <u>3/18/25</u>	CFSM: <u>Michael</u>	Time In: <u>11:00</u>	Time Out: <u>11:30</u>	Score: <u>92</u>	Grade: <u>A</u>		
Purpose of Inspection: Routine ☒ Follow-up ☐ Initial ☐	Issued Provisional Permit ☐ Temporary ☐	Permit #: <u>031-007480</u>	Score: <u>92</u>	Grade: <u>A</u>			
Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent illness or injury.				Score: <u>87</u>	Grade: <u>B</u>		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status IN, OUT, NA, or COS for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)							
Compliance Status IN = in compliance, OUT = not in compliance, NA = not applicable, COS = corrected on-site during inspection, R = Repeat Violation of the same code provision				Compliance Status IN = in compliance, OUT = not in compliance, NA = not applicable, COS = corrected on-site during inspection, R = Repeat Violation of the same code provision			
1 IN OUT NA NO Supervision 4 points 1-2A PIC present, demonstrates knowledge, performs duties ☒ ☐ ☐ ☐ 1-2B Certified Food Protection Manager ☒ ☐ ☐ ☐				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points 5-1A Proper cooking time and temperatures ☒ ☐ ☐ ☐ 5-1B Proper reheating procedures for hot holding ☒ ☐ ☐ ☐ 5-2 Consumer advisory provided for raw and undercooked foods ☒ ☐ ☐ ☐			
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points 2-1A Proper use of restriction and exclusion ☒ ☐ ☐ ☐ 2-1B Hands clean and properly washed ☒ ☐ ☐ ☐ 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed ☒ ☐ ☐ ☐				6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points 6-1A Proper cold holding temperatures ☒ ☐ ☐ ☐ 6-1B Proper hot holding temperatures ☒ ☐ ☐ ☐ 6-1C Proper cooling time and temperature ☒ ☐ ☐ ☐ 6-1D Time as a public health control: procedures and records ☒ ☐ ☐ ☐			
3 IN OUT NA NO Approved Source 9 points 3-1A Food obtained from approved source ☒ ☐ ☐ ☐ 3-1B Food received at proper temperature ☒ ☐ ☐ ☐ 3-1C Food in good condition, safe, and unadulterated ☒ ☐ ☐ ☐ 3-1D Required records: shellstock tags, parasite destruction ☒ ☐ ☐ ☐				7 IN OUT NA NO Highly Susceptible Populations 9 points 7-1 Pasteurized foods used: Prohibited foods not offered ☒ ☐ ☐ ☐			
4 IN OUT NA NO Protection From Contamination 9 points 4-1A Food separated and protected ☒ ☐ ☐ ☐ 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food ☒ ☐ ☐ ☐				8 IN OUT NA NO Chemicals 4 points 8-2A Food additives: approved and properly used ☒ ☐ ☐ ☐ 8-2B Toxic substances properly identified, stored, used ☒ ☐ ☐ ☐			
5 IN OUT NA NO Good Retail Practices 4 points 5-2A Food stored covered ☒ ☐ ☐ ☐ 5-2B Food-contact surfaces: cleaned and sanitized ☒ ☐ ☐ ☐				9 IN OUT NA NO Conformance with Approved Procedures 4 points 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.)							
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10 OUT Safe Food and Water, Food Identification 3 points 10A. Pasteurized eggs used where required ☐ ☒ ☐ ☐ 10B. Water and ice from approved source ☒ ☐ ☐ ☐ 10C. Variance obtained for specialized processing methods ☒ ☐ ☐ ☐ 10D. Food properly labeled; original container ☒ ☐ ☐ ☐				14 OUT Proper Use of Utensils 1 point 14A. In-use utensils: properly stored ☐ ☒ ☐ ☐ 14B. Utensils, equipment and linens: properly stored, dried, handled ☒ ☐ ☐ ☐ 14C. Single-use/single-service articles: properly stored, used ☒ ☐ ☐ ☐ 14D. Gloves used properly ☒ ☐ ☐ ☐			
11 OUT Food Temperature Control 3 points 11A. Proper cooling methods used: adequate equipment for temperature control ☐ ☒ ☐ ☐ 11B. Plant food properly cooked for hot holding ☒ ☐ ☐ ☐ 11C. Approved thawing methods used ☒ ☐ ☐ ☐ 11D. Thermometers provided and accurate ☒ ☐ ☐ ☐				15 OUT Utensils, Equipment and Vending 1 point 15A. Food and nonfood-contact surfaces: cleanable, properly designed, constructed, and used ☐ ☒ ☐ ☐ 15B. Warewashing facilities: installed, maintained, used; test strips ☒ ☐ ☐ ☐ 15C. Nonfood-contact surfaces: clean ☒ ☐ ☐ ☐			
12 OUT Prevention of Food Contamination 3 points 12A. Contamination prevented during food preparation, storage, display ☐ ☒ ☐ ☐ 12B. Personal cleanliness ☒ ☐ ☐ ☐ 12C. Wiping cloths: properly used and stored ☒ ☐ ☐ ☐ 12D. Washing fruits and vegetables ☒ ☐ ☐ ☐				16 OUT Water, Plumbing and Waste 3 points 16A. Hot and cold water available; adequate pressure ☐ ☒ ☐ ☐ 16B. Plumbing installed; proper backflow devices ☒ ☐ ☐ ☐ 16C. Sewage and waste water properly disposed ☒ ☐ ☐ ☐			
13 OUT Postings and Compliance with Clean Air Act 1 point 13A. Posted: Permit/Inspection/Choking Poster/Handwashing ☐ ☒ ☐ ☐ 13B. Compliance with Georgia Smoke-Free Air Act ☒ ☐ ☐ ☐				17 OUT Physical Facilities 1 point 17A. Toilet facilities: properly constructed, supplied, cleaned ☐ ☒ ☐ ☐ 17B. Garbage/refuse properly disposed; facilities maintained ☒ ☐ ☐ ☐ 17C. Physical facilities installed, maintained, and clean ☒ ☐ ☐ ☐ 17D. Adequate ventilation and lighting; designated areas used ☒ ☐ ☐ ☐			
14 OUT Pest and Animal Control 3 points 14A. Insects, rodents, and animals not present ☐ ☒ ☐ ☐				18 OUT Pest and Animal Control 3 points 18A. Insects, rodents, and animals not present ☐ ☒ ☐ ☐			
Person in Charge (Signature): <u>[Signature]</u>				Date: <u>3/18/25</u>			
Inspector (Signature): <u>[Signature]</u>				Follow-up: YES ☐ NO ☒ Follow-up Date: <u> </u>			