

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report Establishment Name: <u>Subway (LaFayette)</u> Address: <u>108 N Main ST</u> City: <u>LaFayette</u> Time In: <u>11</u> : <u>05</u> AM Time Out: <u>11</u> : <u>50</u> AM Inspection Date: <u>06/02/2015</u> CFSM: <u>Leslie Rowls (09/10/18)</u> Purpose of Inspection: Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/> Risk Type: 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-146-000095</u>						CURRENT SCORE		CURRENT GRADE	
						80		B	
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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
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				
1	IN	OUT	NA	NO	Supervision 4 points				
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties 0 0				
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				
	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion 0 0				
	<input type="radio"/>	<input checked="" type="radio"/>			2-1B. Hands clean and properly washed 0 0				
	<input checked="" type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed 0 0				
	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting 0 0				
	<input type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use 0 0				
	<input type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth 0 0				
	<input type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible 0 0				
3	IN	OUT	NA	NO	Approved Source 9 points				
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source, parasite destruction 0 0				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	3-1B. Food received at proper temperature 0 0				
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated 0 0				
4	IN	OUT	NA	NO	Protection from Contamination 9 points				
	<input checked="" type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected 0 0				
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served 0 0				
	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered 0 0				
	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized 0 0				
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory 9 points				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	5-1A. Proper cooking time and temperatures 0 0				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding 0 0				
	<input type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods 0 0				
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods 9 points				
	<input type="radio"/>	<input checked="" type="radio"/>			6-1A. Proper cold holding temperature 0 0				
	<input checked="" type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperature 0 0				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	6-1C. Proper cooling time and temperature 0 0				
	<input checked="" type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control; procedures and records 0 0				
	<input type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition 0 0				
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	7-1. Pasteurized foods used; Prohibited foods not offered 0 0				
8	IN	OUT	NA	NO	Chemicals 4 points				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	8-2A. Food additives; approved and properly used 0 0				
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used 0 0				
9	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan 0 0				
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				
10	OUT	Safe Food and Water, Food Identification 3 points							
	<input type="radio"/>	10A. Pasteurized eggs used where required 0 0							
	<input type="radio"/>	10B. Water and ice from approved source 0 0							
	<input type="radio"/>	10C. Variance obtained for specialized processing methods 0 0							
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags 0 0							
11	OUT	Food Temperature Control 3 points							
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control 0 0							
	<input type="radio"/>	11B. Plant food properly cooked for hot holding 0 0							
	<input type="radio"/>	11C. Approved thawing methods used 0 0							
	<input type="radio"/>	11D. Thermometers provided and accurate 0 0							
12	OUT	Prevention of Food Contamination 3 points							
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage display 0 0							
	<input type="radio"/>	12B. Personal cleanliness 0 0							
	<input type="radio"/>	12C. Wiping cloths; properly used and stored 0 0							
	<input type="radio"/>	12D. Washing fruits and vegetables 0 0							
13	OUT	Postings and Compliance with Clean Air Act 1 point							
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing 0 0							
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act 0 0							
Compliance Status				COS	R				
14	OUT	Proper Use of Utensils 1 point							
	<input type="radio"/>	14A. In-use utensils; properly stored 0 0							
	<input type="radio"/>	14B. Utensils, equipment and linens; properly stored, dried, handled 0 0							
	<input type="radio"/>	14C. Single-use/single-service articles; properly stored, used 0 0							
	<input type="radio"/>	14D. Gloves used properly 0 0							
15	OUT	Utensils, Equipment and Vending 1 point							
	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 0 0							
	<input type="radio"/>	15B. Warewashing facilities; installed, maintained, used; test strips 0 0							
	<input type="radio"/>	15C. Nonfood-contact surfaces clean 0 0							
16	OUT	Water, Plumbing and Waste 2 points							
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure 0 0							
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices 0 0							
	<input type="radio"/>	16C. Sewage and waste water properly disposed 0 0							
17	OUT	Physical Facilities 1 point							
	<input type="radio"/>	17A. Toilet facilities; properly constructed, supplied, cleaned 0 0							
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained 0 0							
	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean 0 0							
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used 0 0							
18	OUT	Pest and Animal Control 3 points							
	<input type="radio"/>	18. Insects, rodents, and animals not present 0 0							
Person in Charge (Signature)				(Print) Leslie					
Inspector (Signature) Ashlee Grimm				Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>					
				Date: 06/02/2015					
				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 Subway (LaFayette)	Permit # FSP-146-000095	Date 06/02/2015
Address 108 N MAIN ST	City/State LAFAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Potato Soup / Hot-Hold Unit, time as a control	129.0 ° F	Other PHF Pickles / Refrigerator,	39.0 ° F	Other PHF Sliced Tomatoes / Refrigerator,	39.0 ° F
Pork Sausage / Refrigerator,	33.0 ° F	Other PHF Egg whites / Refrigerator,	35.0 ° F	Beef Meatballs / Hot-Hold Unit,	157.0 ° F
Other PHF Sliced Tomatoes / Walk-In Cooler,	39.0 ° F	Poultry Buffalo Chicken / Walk-In Cooler,	41.0 ° F	Other PHF Sliced Cheese / Walk-In Cooler,	39.0 ° F
Other PHF Sliced Tomatoes / Cold-Hold Unit, prep cooler	38.0 ° F	Other PHF Sliced Cheese / Cold-Hold Unit, prep cooler	42.0 ° F	Poultry Buffalo Chicken / Cold-Hold Unit, prep cooler	47.0 ° F
Poultry Chicken Strips / Cold-Hold Unit, prep cooler	45.0 ° F	Beef Roast Beef / Cold-Hold Unit, prep cooler	39.0 ° F	Pork Ham / Cold-Hold Unit, prep cooler	39.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
2-1B	Violation of Code: [.03(5)(b)] Observed employee washing hands and did not use a paper towel to dry. Employee placed gloves on while hands were wet. /CA: Pic educated employee on proper handwashing. Corrected On-Site. New Violation.
6-1A	Violation of Code: [.04(6)(f)] Observed several PHF on prep table at temperatures greater than 41 degrees Fahrenheit. Items included (chicken strips, buffalo chicken, and cheese. These items were uncovered while covered items were below 41 degrees Fahrenheit. /CA: Per pic prep table is new. Recommend that food remains covered and to check temperatures periodically. Pic discarded items out of temperature. Corrected On-Site. Repeat Violation.

Remarks RCP written for cold holding in prep cooler.

Person in Charge (Signature)

Date: 06/02/2015

Inspector (Signature) Ashlee Grimm

Date: 06/02/2015