

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
						91	A
Establishment Name: <u>Triangle Park</u> Address: <u>713 S Chattanooga ST</u> City: <u>LaFayette</u> Time In: <u>10</u> : <u>20</u> AM Time Out: <u>11</u> : <u>00</u> AM Inspection Date: <u>06/08/2015</u> CFM: <u>Rhonda Hogue (7/14/19)</u>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69	
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 type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>736</u>							
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.			Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.				
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> (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							
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
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 checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion 0 0		
	<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting 0 0		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use 0 0		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth 0 0		
	<input checked="" 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 checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			4-2A. Food stored covered 0 0		
	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures 0 0		
	<input checked="" type="radio"/>	<input type="radio"/>			5-1B. Proper reheating procedures for hot holding 0 0		
	<input checked="" 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 checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input 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 checked="" 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 checked="" type="radio"/>	<input type="radio"/>			7-1. Pasteurized foods used; Prohibited foods not offered 0 0		
8	IN	OUT	NA	NO	Chemicals 4 points		
	<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan 0 0		
<b>GOOD RETAIL PRACTICES</b> (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)							
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
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					
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
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) Rhonda Hogue Date: 06/08/2015				Inspector (Signature) Thomas H Middlebrooks 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**  
Triangle Park

**Permit #**  
736

**Date**  
06/08/2015

**Address**  
713 S CHATTANOOGA ST

**City/State**  
LAFAYETTE GA

**Zipcode**  
30728

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef hamburger / Final Cook Temp.,	173.0 ° F	Beef hamburger / Hot-Hold Unit, grill	154.0 ° F	Pork pork chop / Hot-Hold Unit, grill	143.0 ° F
Pork sausage / Hot-Hold Unit,	145.0 ° F	Other PHF cut tomatoes / Cold-Hold Unit, prep	53.0 ° F	Other PHF slaw / Cold-Hold Unit, prep	41.0 ° F
Pork hot dogs / Refrigerator,	40.0 ° F	Pork ham / Refrigerator,	39.0 ° F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
6-1A	Violation of Code: [.04(6)(f)] Observed cut tomatoes out of temperature in the prep cooler. Had pic place cut tomatoes in the freezer to cool properly to 41f. Corrected On-Site. New Violation.

Remarks

**Person in Charge (Signature)**

**Date:** 06/08/2015

**Inspector (Signature)** Thomas H Middlebrooks

**Date:** 06/08/2015