

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE						
						82	B						
Establishment Name: <u>El Trio Mexican Restaurant</u> Address: <u>2078 N Main ST</u> City: <u>LA FAYETTE</u> Time In: <u>11</u> : <u>25</u> AM Time Out: <u>12</u> : <u>20</u> PM Inspection Date: <u>06/16/2015</u> CFSM: <u>Erberto Taboada (Exp 04/28/19)</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>FSP-146-000123</u>													
Last Score: 90 Grade: A Date: 03/06/15 Prior Score: 91 Grade: A Date: 12/11/14													
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	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		<input type="radio"/>	<input type="radio"/>					
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		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input checked="" type="radio"/>			2-1B. Hands clean and properly washed		<input checked="" type="radio"/>	<input type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>					
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		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	3-1B. Food received at proper temperature		<input type="radio"/>	<input type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>					
4	IN	OUT	NA	NO	Protection from Contamination		9 points						
	<input checked="" type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected		<input type="radio"/>	<input type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized		<input type="radio"/>	<input type="radio"/>					
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		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>					
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		<input checked="" type="radio"/>	<input type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperature		<input type="radio"/>	<input 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"/>			6-1D. Time as a public health control; procedures and records		<input type="radio"/>	<input type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition		<input type="radio"/>	<input type="radio"/>					
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		<input type="radio"/>	<input type="radio"/>					
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		<input type="radio"/>	<input type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used		<input type="radio"/>	<input type="radio"/>					
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		<input type="radio"/>	<input type="radio"/>					
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	Compliance Status				COS	R		
10	OUT	Safe Food and Water, Food Identification			3 points	14	OUT	Proper Use of Utensils			1 point		
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	14A. In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	14C. Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>		
11	OUT	Food Temperature Control			3 points	15	OUT	Utensils, Equipment and Vending			1 point		
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<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"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities; installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	16			OUT	Water, Plumbing and Waste		2 points
12	OUT	Prevention of Food Contamination			3 points		<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage display			<input type="radio"/>	<input type="radio"/>		16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>		16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	12C. Wiping cloths; properly used and stored			<input type="radio"/>	<input type="radio"/>	17	OUT	Physical Facilities			1 point	
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>		17A. Toilet facilities; properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	
13	OUT	Postings and Compliance with Clean Air Act			1 point		<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>		17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>		17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	
Person in Charge (Signature) _____ (Print) Milton Date: 06/16/2015						Inspector (Signature) Kacy Hurlbert Follow-up: YES <input checked="" type="radio"/> NO <input 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 El Trio Mexican Restaurant	Permit # FSP-146-000123	Date 06/16/2015
Address 2078 N MAIN ST	City/State LA FAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Salsa / Refrigerator, Small reach-in	47.0 ° F	Other PHF Milk / Refrigerator, Small reach-in	45.0 ° F	Poultry Chicken / Hot-Hold Unit,	168.0 ° F
Other PHF Cheese dip / Hot-Hold Unit,	138.0 ° F	Cooked Vegetable Refried beans / Hot-Hold Unit,	155.0 ° F	Other PHF Red sauce / Hot-Hold Unit,	162.0 ° F
Other PHF Diced tomatoes / Prep Area,	40.0 ° F	Other PHF Pico sauce / Prep Area,	41.0 ° F	Other PHF Guacamole / Prep Area,	40.0 ° F
Cooked Vegetable Refried beans / Walk-In Cooler,	39.0 ° F	Other PHF Chile pablanos / Walk-In Cooler,	40.0 ° F	Other PHF Cheese dip / Walk-In Cooler,	40.0 ° F
Poultry Grilled chicken / Final Cook Temp.,	175.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
2-1B	Violation of Code: [.03(5)(b)] Observed employee washing hands in vegetable sink. Hand washing sink in the back of kitchen is not in order. /CA: Employees are only allowed to wash their hands at designated hand washing sinks. Corrected On-Site. New Violation.
6-1A	Violation of Code: [.04(6)(f)] Observed PHF cold holding above 41 degrees Fahrenheit in the small reach-in cooler. Salsa and milk were at 45-47 degrees Fahrenheit in the cooler. /CA: PIC discarded milk since it had been in there overnight and put the salsa on ice since it had not been in there long. PIC turned down the temperature of the refrigerator and will monitor temperature before using for PHF. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)	Date: 06/16/2015
Inspector (Signature) Kacy Hurlbert	Date: 06/16/2015