

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE							
						62	U							
Establishment Name: <u>El Trio Mexican Restaurant</u>						<div style="font-size: 48px; color: red; margin: 0;">62</div> <div style="font-size: 48px; color: red; margin: 0;">U</div>								
Address: <u>2078 N Main ST</u>														
City: <u>LA FAYETTE</u> Time In: <u>10</u> : <u>20</u> AM Time Out: <u>12</u> : <u>45</u> PM														
Inspection Date: <u>07/01/2015</u> CFSM: <u>Erberto Taboada (Exp 04/28/19)</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"/>				Last Score <div style="font-size: 24px; text-align: center;">82</div>	Grade <div style="font-size: 24px; text-align: center;">B</div>	Date <div style="text-align: center;">06/16/15</div>								
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-146-000123</u>				Prior Score <div style="font-size: 24px; text-align: center;">90</div>	Grade <div style="font-size: 24px; text-align: center;">A</div>	Date <div style="text-align: center;">03/06/15</div>								
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.						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 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 type="radio"/>	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed		<input 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 checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>						
	<input checked="" 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 checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			4-2A. Food stored covered		<input type="radio"/>	<input type="radio"/>						
	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>			5-1B. Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>						
	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperature		<input 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 checked="" type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature		<input type="radio"/>	<input type="radio"/>						
	<input checked="" 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 checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input 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"/>		<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"/>		<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"/>		<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"/>		<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"/>		<input checked="" 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"/>		<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"/>		<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 checked="" 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"/>		<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"/>		<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"/>		<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 checked="" type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<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"/>		<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>		18	OUT	Pest and Animal Control			3 points	
	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	
Person in Charge (Signature) _____ (Print) <u>Elberto</u> Date: _____						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/>		Follow-up Date: _____						
Inspector (Signature) <u>Michelle Wolf</u>														

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 07/01/2015
Address 2078 N MAIN ST	City/State LA FAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked Vegetable Refried beans / Walk-In Cooler,	40.0 ° F	Other PHF Salsa / Walk-In Cooler,	42.0 ° F	Poultry Cooked Chicken / Walk-In Cooler,	41.0 ° F
Other PHF Tomatoes / Walk-In Cooler,	39.0 ° F	Cooked Vegetable Beans / Walk-In Cooler,	39.0 ° F	Other PHF Rice / Hot-Hold Unit,	108.0 ° F
Other PHF Beans / Hot-Hold Unit,	70.0 ° F	Poultry Grilled Chicken / Hot-Hold Unit,	139.0 ° F	Other PHF Red sauce / Hot-Hold Unit,	140.0 ° F
Other PHF Pico de gello / Prep Area,	48.0 ° F	Other PHF Tomatoes / Prep Area,	41.0 ° F	Beef Raw beef / Prep Area,	41.0 ° F
Poultry Pre cooked chicken / Prep Area,	40.0 ° F	Other PHF Beans / re-heat,	168.0 ° F	Other PHF Rice / re-heat,	168.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation and Corrective Action
1-2	Violation of Code: [.03(2)(a)-(n)] PIC did not fulfill responsibilities to train employees properly based on risk factor found in facility. CA- spoke with PIC about all risk factor found. New Violation.
2-2B	Violation of Code: [.03(5)(j)1&2] Observed employee's drink open in food prep area. CA - Discussed with PIC using single service cups with a lid and straw and stored properly. New Violation.
2-2D	Violation of Code: [.06(2)(o)] Observed no hand towels at hand sink in kitchen CA- Replace paper towels at handsink New Violation.
4-1A	Violation of Code: [.04(4)(c)1(i)-(iii),(v),(viii)] Observed open raw chicken above open container of tea. also observed some raw chicken outside of container. CA-Had PIC move raw chicken and tea was discarded. New Violation.
4-2A	Violation of Code: [.04(4)(c)1(iv)] Observed multiple PHF and RTE foods stored uncovered. CA-Cover these items properly New Violation.
6-1A	Violation of Code: [.04(6)(f)] Observed Pico de gallo layered to prevent roper cold holding temperature. PIC stated it had been in there all night. CA- Discard pico de gallo New Violation.
6-1B	Violation of Code: [.04(6)(f)] Observed rice and beans not holding at proper temperature PIC stated all foods were reheated and placed in hot holding. CA- Items were reheated because items were out for only one hour. New Violation.
6-2	Violation of Code: [.04(6)(g)] Observed multiple PHF and RTE foods w/o proper date marking. CA-Items that were unclear were discarded. PIC stated some items were made yesterday, which they could keep with proper date marking however, PIC knows all PHF not properly date marked will be discarded. New Violation.
6-2	Violation of Code: [.04(6)(h)] Observed two PHF and RTE food that were past seven day discard time. CA- Items were discarded. New Violation.
13A	Violation of Code: [.02(1)(d)] Observed last inspections form not posted. CA-Post item New Violation.
15A	Violation of Code: [.05(6)(a)] Observed leak in middle section of CHU/prep cooler. CA-PIC called for maintenance New Violation.
16A	Violation of Code: [.06(1)(h),(i)] Observed no hot water at kitchen hand sink. CA-Repair water system to provide hot water. Repair date 7/2/15 New Violation.

Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Michelle Wolf

Date: 07/01/2015