Food Facility Inspection Report 7/19/15, 9:54 AM

GEORGIA DEPARTMENT OF PUBLIC HEALTH											CURRENT SCORE	CURRENT G	RAD	Ε		
			Food Service Establish			-										
		,			Establishment Name: El Trio Mexic	can	Res	taura	nt]			
Georgia Department of Public Health Address: 2078 N Main ST																
City		•				ime	Out	: 0	1		30	PM		_		
-												PW	95			
Insp					ection: Construction/Preoperational Initial (dua (Last S		<u> 20,</u>	Grade	Date	M		1	
				•	ection: Construction/Preoperational initial (low-up Temporary ()	ر		6	<u>ე</u>		U	07/01/15				
		-	_		2 ● 3 ○ Permit#: FSP-146-000123			62		L	•]			
Risk Fa	acto	rs are	e food	d pre	aration practices and employee behaviors the Centers for Disease Control and measures to control the introduction			Prior S		1	Grade	Date	1			
Preven	tion	as co	ontribu	uting	actors in foodborne illness outbreaks. Public pathogens, chemicals, and physontrol measures to prevent illness or injury. Into foods.	sical o	bjects	82	2		В	06/16/15		90-100 B=80-89 C=70-	70 II	-ea
						AC.	TOF	2S AI	ND	PL	IRLIC I	-IFΔI_TH	INTERVENTIONS	0-100 B=00-00 0=.0	.13	505
		IN	I−in c	omr	(Mark designated compliance staus (IN, OUT, NA, or NO) for e liance OUT=not in compliance NO=not observed NA=not appl	each	numb	ered it	em. I	For	items mar	ked OUT, m	ark COS or R for each item as ap		^	
Comp	olia				ance Out=not in compliance NO=not observed NA=not appr	llCaure		R R	1		n-site durino liance Sta		н =тереаt violation or the same t	ode provision-z pome	1	R
<u> </u>			NA	_	Supervision		4 pc	oints	5	Ť	N OUT NA	00	ooking and Reheating of Poter		1	oints
,	•	0			1-2. Person in charge present, demonstrates knowledge, an	ıd	0	0	Ŭ	+			Foods, Consumer Ad			_
	+		Н		performs duties Employee Health, Good Hygenic Practices, Preventin	201		1					Proper cooking time and tempe		0	0
2 1	N C)UT	NA	NO	Contamination by Hands	ıy	9 pc	oints	\vdash	О	0 0	● 5-1b.	Proper reheating procedures for	r hot holding	0	oints
1	_	0			2-1A. Proper use of restriction & exclusion		0	0	\vdash	Τ_	T.T.	5-2 (Consumer advisory provided for	raw and	+	T
9	4	0	Ш		2-1B. Hands clean and properly washed	ام	0	0		О	0 •		cooked foods		0	0
,	•	0	0	0	2-1C. No bare hand contact with ready-to-eat foods or approalternate method properly followed	ovea	0	0	6	IN	N OUT NA	NO F	lolding of Potentially Hazardo Marking Potentially Hazard		9 pc	oints
	_	_	_			_	4 pc	oints	\vdash		0 0	6-1A	Proper cold holding temperatur		0	0
1	_	0		لِ	2-2A. Management awareness; policy present; reporting		0	0		•			Proper hot holding temperature		0	0
1	_	0	Ш	-	2-2B. Proper eating, tasting, drinking, or tobacco use		0	0		•			Proper cooling time and temper		0	0
1	_	0	H	U	2-2C. No discharge from eyes, nose, and mouth 2-2D. Adequate handwashing facilities supplied & accessible	-	0	0		0		G-1D.	Time as a public health control;		0	0
3 1	-	_	NA	NO	2-2D. Adequate Hallowashing facilities supplied a accessible Approved Source	ь	+	oints	L			recor	ds			
-	_	0	П		3-1A. Food obtained from approved source, parasite destruc	ction	+	0	L	T	100			u:	_	oints
(_	0	0	•	3-1B. Food received at proper temperature		0	0	7	IN			Proper date marking and disposi Highly Susceptible Pop		9.00	oints
	-	0			3-1C. Food in good condition, safe, and unadulterated		0	0	-		OUTNA		Pasteurized foods used; Prohibit		9 pc	O
4 1	-		NA	NO	Protection from Contamination		-	oints	8	_			Chemicals	60 10000 Hot 55.5.5		oints
1	_	0	0	Н	4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food	d or	0	0	\vdash	O			Food additives; approved and p	properly used	0	0
9	•	0			unused food not re-served	Ja or	0	0		•		_	Toxic substances properly ident	<u> </u>	0	0
Ц.	_ 	_	_				-	oints	9	IN	N OUT NA	NO	Conformance with Approved	d Procedures	4 pc	oints
_	-	-	0	-	4-2A. Food stored covered		0		Γ	C	0 0	9-2. (Compliance with variance, specia	alized process and	0	0
	•	0	U	ш	4-2B. Food-contact surfaces; cleaned & sanitized	ו חו	O RET	ΔII F	L DR/			ПАСС	CP plan			
								AIL PRACTICES S or R for each item as applicable. R = Repeat Violation of the same code provision = 1 poi								
Comp	т.		Sta	tus		cos		1 —	Compliance Status 14 OUT Proper Use of Utensils						+	R
10	01	-	OA.	Pas	Safe Food and Water, Food Identification teurized eggs used where required	O	oints	14	_		14A. In-us	se utensils:	Proper Use of Utensils properly stored		0	ooint
	Č	_			er and ice from approved source	O	Ö	11	_	_			ment and linens; properly stored	d, dried, handled	O	Ö
	(_			ance obtained for specialized processing methods	0	0		1	_	_ ·		gle-service articles; properly stor	ed, used	0	0
	(d properly labeled; original container; required records shellstock tags	0	0	15	_	_	14D. Glov	es used p	• •		0	0
11	Ol	-+			Food Temperature Control	3 pc	oints	15	+	UT	15A. Food		tensils, Equipment and Vendir ood-contact surfaces cleanable,	_		ooint
	0		11A. Proper cooling methods used; adequate equipment for temperature control				0			U (constructe	ed, and use	ed		0	0
	(t food properly cooked for hot holding	0	0		_	_			acilities; installed, maintained, u	sed; test strips	0	0
	Н	_			roved thawing methods used	O	0	16	OU.	_	15C. Non	1000-CUIII.a	ct surfaces clean Water, Plumbing and Waste		0	oints
	(_				0	0			_	16A. Hot and cold water available; adequate pressure				0	0
12	Ol	JT		Prevention of Food Contamination 3]		_	16B. Plum	nbing insta	led; proper backflow devices		0	0
	•		I 2A. displa		tamination prevented during food preparation, storage	•	0		_		<u> </u>				0	0
	(0	0	17	_	O :	T Physical Facilities 17A. Toilet facilities; properly constructed, supplied, cleaned				1 p	ooint
	(12C. Wiping cloths; properly used and stored					0	1	_	_	17B. Garbage/refuse properly disposed; facilities maintained				0	0
	() 1	12D. Washing fruits and vegetables				0]	1	0	17C. Phys	sical faciliti	es installed, maintained, and cle	an	0	0
13	Ol	_		_	Postings and Compliance with Clean Air Act	1 p	oint	 	_	-	17D. Aded	quate vent	lation and lighting; designated a	reas used	0	0
	-	_			ted: Permit/Inspection/Choking Poster/Handwashing	•	•	18	_	UT	10 Incod		Pest and Animal Control		_	oints
	() p	JD.	Con	npliance with Georgia Smoke Free Air Act	0	0] <u> </u>	3	0	18. IIIS c ui	S, IUU U III.	and animals not present		0	0
Perso	n i	n Cl	harç	je (S	ignature)			(Prin	ıt)	Milto	on		Date: 07/09/	2015		
Inene	ctc	ır (S	ian:	atur	Ashlee Grimm				F	olle	ow-up.	yes O	NO Follow-up Da	ıte.		

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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).

EstablishmentPermit #
FSP-146-000123Date
07/09/2015AddressCity/StateZipcode
LA FAYETTE GA30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked Vegetable Refried Beans / Prep Area,	168.0 ° F	Other PHF Queso Dip / ice bath, actively cooling	105.0 ° F	Other PHF Diced Tomatoes / ice bath,	36.0 ° F
Other PHF Queso Dip / Hot-Hold Unit,	143.0 ° F	Beef Ground Beef / Hot-Hold Unit,	146.0 ° F	Cooked Vegetable Refried Beans / Hot-Hold Unit,	153.0 ° F
Poultry Shredded Chicken / Hot-Hold Unit,	161.0 ° F	Other PHF Burrito Sauce / Hot-Hold Unit,	158.0 ° F	Poultry Chicken Fajitas / Final Cook Temp.,	175.0 ° F
Other PHF Diced Tomatoes / Walk-In Cooler,	37.0 ° F	Other PHF Salsa / Walk-In Cooler,	37.0 ° F	Poultry Shredded Chicken / Walk-In Cooler,	39.0 ° F
Other PHF Burrito Sauce / Walk-In Cooler,	37.0 ° F	Other PHF Guacamole / Cold-Hold Unit, freezer	38.0 ° F		
II.					

Item Number OBSERVATIONS AND CORRECTIVE ACTIONS

12A Violation of Code: [.04(4)(q)] Observed a large pot of refried beans on floor. /CA: Had pic move beans to table. Corrected On-Site. New Violation.

13A Violation of Code: [.10(2)(g)] Observed last inspection report not posted. CA: Post item. Corrected On-Site. Repeat Violation.

Remarks

Person in Charge (Signature)

Date: 07/09/2015

Inspector (Signature) Ashlee Grimm Date: 07/09/2015