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IN         OUT	NA	NO NO	Supervision 1-2. Person in charge present, demonstrates knowledge, performs duties Employee Health, Good Hygenic Practices, Prever Contamination by Hands 2-1A. Proper use of restriction & exclusion	and	COS		rrecte	ea on-		nark	ced O	OUT, mark COS or R for each item as applicable.)		
UUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUU	NA	NO NO	1-2. Person in charge present, demonstrates knowledge, performs duties Employee Health, Good Hygenic Practices, Prever Contamination by Hands 2-1A. Proper use of restriction & exclusion		4 p		Co		iance	-			cos	Г
TUO III TUO III		0	performs duties Employee Health, Good Hygenic Practices, Prever Contamination by Hands 2-1A. Proper use of restriction & exclusion		1	oints		T.				Cooking and Reheating of Potentially Hazardous		
TUO III TUO III		0	Employee Health, Good Hygenic Practices, Prever Contamination by Hands 2-1A. Proper use of restriction & exclusion	ntina	0	0	5	IN	OUT	NA		Foods, Consumer Advisory	9 po	)
		0	Contamination by Hands 2-1A. Proper use of restriction & exclusion	ητιρα	<u> </u>	U.		0	0	0			0	
O     O	0	0			9 p	oints		0	0	0	۲		0	L
	0	0	2-18 Hands clean and properly washed		0	0	11	-	<b>r</b> 1				4 po	)i
	0		- 15. Hands ofean and property washed		0	0		0	0	•		5-2. Consumer advisory provided for raw and undercooked foods	0	
			2-1C. No bare hand contact with ready-to-eat foods or ap alternate method properly followed	proved	0	0	6	IN	OUT	MA	NO	Holding of Potentially Hazardous Foods, Date	9 po	1. 
					4 p	oints	0		001	NA	NU	Marking Potentially Hazardous Foods	a bo	2
			2-2A. Management awareness; policy present; reporting		0	0	11	0	_	0		6-1A. Proper cold holding temperature	•	ļ
O     O     O     O     O     O     O     O     O     O     O     O     O     O     O     O     O     O		_	2-2B. Proper eating, tasting, drinking, or tobacco use		0	0	11	0	0				0	ļ
		-	2-2C. No discharge from eyes, nose, and mouth		0	0	11	0	0	0	_		0	ļ
O     O     O     O     O     O     O     O     O			2-2D. Adequate handwashing facilities supplied & access	sible	0	0		0	0	•		6-1D. Time as a public health control; procedures and records	0	I
0 0 0 0 IN OUT	NA	NO	Approved Source		9 p	oints		1					4 po	1
			3-1A. Food obtained from approved source, parasite des	truction		0	╢╴		0	0	0		0	T
	0		3-1B. Food received at proper temperature		0	0	7	IN		NA	NO		9 po	1
• 0			3-1C. Food in good condition, safe, and unadulterated		0	0		0	0				0	T
		NO	Protection from Contamination			oints	8	IN		NA			4 po	L Di
• 0	0	_	<ul> <li>4-1A. Food separated and protected</li> <li>4-1B. Proper disposition of contaminated food; returned f</li> </ul>	ood or	0	0		0	0			8-2A. Food additives; approved and properly used	0	T
			unused food not re-served	000 01	0	0			0				0	t
					4 p	oints	9	IN	OUT	NA	NO	Conformance with Approved Procedures 4	4 po	Di
	0	-	4-2A. Food stored covered		0	0		0	0			9-2. Compliance with variance, specialized process and	0	T
0	0		4-2B. Food-contact surfaces; cleaned & sanitized		•	0						HACCP plan	0	l
(Mar	urk th	he nu		DOD I							olical	ble. R = Repeat Violation of the same code provision = 1 point)		
npliance				cos					Statu		onoui		cos	I
OUT			Safe Food and Water, Food Identification	3 р	oints	14	4 0	UT				Proper Use of Utensils	1 pc	10
			steurized eggs used where required	0	0		_	_					0	ļ
			ter and ice from approved source iance obtained for specialized processing methods	0	0			-					0	ł
10			ance obtained for specialized processing methods od properly labeled; original container; required records		-	11	_	_		Ū			0	ł
			; shellstock tags	0	0	15	-	UT					1 pc	)(
OUT		-	Food Temperature Control	3 р	oints		-	0 1				nonfood-contact surfaces cleanable, properly designed,	0	ļ
			per cooling methods used; adequate equipment for sure control	0	0			C				nu useu		ļ
			nt food properly cooked for hot holding	0	0	11	_	_				-	0	ł
0 11	I1C.	App	proved thawing methods used	0	0	16	_	UT		2.11			2 po	1
0 11	11D.	The	ermometers provided and accurate	0	0		1	0 1	6A. H	lot a	and c		0	
2 OUT									0	ļ				
	I2A. displ		ntamination prevented during food preparation, storage	0	0			_	6C. S	iewa	age a		0	1
			sonal cleanliness	0	0	17	_		7A T.	oilet	facil	Physical Facilities ilities; properly constructed, supplied, cleaned	1 pc	
			bing cloths; properly used and stored	õ	õ	11		-					0	l
			shing fruits and vegetables	0	0	11		-					õ	ĺ
3 OUT			Postings and Compliance with Clean Air Act	1 p	point	]L		0 1	7D. A	deq	luate		0	ĺ
0 13	13A.	Pos	sted: Permit/Inspection/Choking Poster/Handwashing	0	0	18	8 0	UT					3 ро	
0 13	13B.	Con	npliance with Georgia Smoke Free Air Act	0	0			0 1	8. Ins	ects	s, roc	dents, and animals not present	0	ĺ
		ne (*	Signature)			/ <b>P</b> '	int)	<u>-</u>	_			<b>Date:</b> 07/10/2015		

	F	Food Esta	blishment Inspection	Report A	ddendum	
Violations ci Bules and B	ited in this report must	be corrected wit	hin the time frames specified below, o -14, Rule .10 subsections (2)(i) and (j).	or as stated in the		esources
Establishme Majestic Man	ent		14, nule 110 Subsections (2)() and ().	<b>Permit #</b> FSP-146-000073	<b>Date</b> 07/10/2015	
Address 67 PIN OAK E	DR			City/State ROCK SPRING (	GA Zipcode	
			TEMPERATURE OBSERVA	TIONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
-	ırkey / Refrigerator,	43.0 ° F	Other PHF Alfredo pasta / Refrigerator,		her PHF Cheese / Refrigerator,	41.0 ° F
ltem Number			OBSERVATIONS AND CO	RRECTIVE AC	TIONS	
4-2B	Violation of Code: [.05(7]	)(a)1] Observed the	inside top of the microwave with heavy food I	build-up. /CA: PIC cle	aned the microwave. Corrected On-Sit	te. New Violation.
6-1A	Violation of Code: [.04(6 of cooler was 44 degrees cooler. Corrected On-Si	s Fahrenheit. PIC tu	y and alfredo pasta cold holding at 43-44 deg rned temperature cooler down manually and	rees Fahrenheit in the it started dropping qu	e cooler. /CA: PIC discarded the food. In ckly. Told PIC to keep an eye on it. Ver	nternal temperature y few PHF items in
Remarks	No food prep occurring c	during inspection				
Person in C	harge (Signature)				Date: 07/10/20	15
noncotor /0	Gignature) Kacy Hurlbert	ł			Date: 07/10/20	16