				GEORGIA DEPARTM									CURRENT SCORE CURRENT GR	RAC	DE
			2	Food Service Establi			•	tion	пке	por	τ				
				Establishment Name: Penfield C	Christia	an H	ome						<u> </u>		
orgia	n Depa	ntm	ent of	Public Health Address: 702 E Villanow ST											
ty:	LaF	ay	ette	Time In: 03 : 55 _{PM}	Time	Out	: ()4	:	30		РМ			
-	ctio				tone 1	0-7-	14						ate 87 B		
•				ection: Construction/Preoperational O Initia			Last	Score	(Grade	-1	D	ate		
				low-up O Temporary O			8	Q		В		03/1	6/15		
sk '	Type	<u>.</u>	10	2 3 3 Permit#: 765			0	0		D					
< Fac	ctors a	re foo	d prep	aration practices and employee behaviors Good Retail Practices are			Prior	Score	(Grade			ate		
/entio	on as c	ontrib	uting	the Centers for Disease Control and measures to control the intr actors in foodborne illness outbreaks. Public pathogens, chemicals, and ontrol measures to prevent illness or injury. Into foods.			8	4		B		10/2	C7/14 SCORING AND GRADING: A=90-100 B=80-89 C=70-7	79 U:	J≤69
	IN	l =in ≬	comp	(Mark designated compliance staus (IN, OUT, NA, or NO) f iance OUT=not in compliance NO=not observed NA=not a	or each	numb	ered i	tem. F	or it	ems n	mark	ced O	OUT, mark COS or R for each item as applicable.)	:	
mpl	liance		-		ppiloabi	cos				ance	-			cos	s
IN	OUT	Γ NA	NO	Supervision		4 pc	oints	5	INI	OUT	NLA		Cooking and Reheating of Potentially Hazardous	0.0	
	0			1-2. Person in charge present, demonstrates knowledge,	and	0	0	5	IIN				Foods, Consumer Advisory	9 po	01
	0			performs duties		U	0		0	0	0	•	5-1A. Proper cooking time and temperatures	0	_
IN	OUT	ΓNA	NO	Employee Health, Good Hygenic Practices, Prever Contamination by Hands	nting	9 po	oints		0	0	0		5-1B. Proper reheating procedures for hot holding	0	
	0			2-1A. Proper use of restriction & exclusion		0	0							4 p	ioi
	-		_	2-1B. Hands clean and properly washed		0	0		0	0			5-2. Consumer advisory provided for raw and	0	1
	0	0	0	2-1C. No bare hand contact with ready-to-eat foods or ap	proved	0	0						Holding of Potentially Hazardous Foods, Date		
	U	U	0	alternate method properly followed				6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods	9 po	oi
-		1	-			-	oints			0	0		6-1A. Proper cold holding temperature	0	Π
-	-	-		2-2A. Management awareness; policy present; reporting		0	0		0	0	0		6-1B. Proper hot holding temperature	0	T
		-	-	2-2B. Proper eating, tasting, drinking, or tobacco use		0	0		0	0	0		6-1C. Proper cooling time and temperature	0	T
	0	-		2-2C. No discharge from eyes, nose, and mouth 2-2D. Adequate handwashing facilities supplied & access	siblo	0	0		0	0		0	6-1D. Time as a public health control; procedures and	0	T
IN	-	ΓNA	_	Approved Source	sidle		oints		0	U	•	0	records	U	1
	-	11/4		3-1A. Food obtained from approved source, parasite des	truction	0	0							4 p	
0		0		3-1B. Food received at proper temperature	liuolion	õ	õ		0		0	0	6-2. Proper date marking and disposition		l
ō		0	-	3-1C. Food in good condition, safe, and unadulterated			õ	7	IN	OUT	NA	NO	Highly Susceptible Populations	9 po	_
IN		ΓNA	NO	Protection from Contamination		-	oints		0	0	٠		7-1. Pasteurized foods used; Prohibited foods not offered	0	ł
	0	0		4-1A. Food separated and protected		0	0	8	IN	OUT	NA	NO	Chemicals	4 po	o
	0			4-1B. Proper disposition of contaminated food; returned f	ood or	0	0		0	0	•		8-2A. Food additives; approved and properly used	0	
-	U			unused food not re-served					•	0			8-2B. Toxic substances properly identified, stored, used	0	l
	0	0	-			4 pc	oints	9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 po	oi
-	0	0		4-2A. Food stored covered 4-2B. Food-contact surfaces; cleaned & sanitized		0	0		0	0	•		9-2. Compliance with variance, specialized process and HACCP plan	0	I
	U	U			DOD	RET			СТ	ICE	S				_
	(Ma	ark tl	ne nu									plical	ble. R = Repeat Violation of the same code provision = 1 point	it)	
<u> </u>	liance	e Sta	itus		COS			<u> </u>		Statu	JS			COS	5
0	OUT		_	Safe Food and Water, Food Identification		oints	14						Proper Use of Utensils	1 p	
-				eurized eggs used where required	0	0		-	_				ensils; properly stored	0	
ŀ				er and ice from approved source ance obtained for specialized processing methods	0	0	11	-				-	equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used	0	-
ŀ				d properly labeled; original container; required records	0	0	11	_	_				sed properly	õ	
				shellstock tags			15	-	_				Utensils, Equipment and Vending	1 p	
	OUT	11 ^	D	Food Temperature Control	3 pc	oints		(nonfood-contact surfaces cleanable, properly designed,	0	T
				er cooling methods used; adequate equipment for ure control	0	0			U				nd used hing facilities; installed, maintained, used; test strips	0	
ľ				t food properly cooked for hot holding	0	0	11						contact surfaces clean	0	-
ľ	0	11C.	App	roved thawing methods used	0	0	16	_	_				Water, Plumbing and Waste	2 p	
	0	11D.	The	mometers provided and accurate	0	0		_	16	6A. H	lot a	and c	old water available; adequate pressure	0	
2	OUT			Prevention of Food Contamination	3 ро	oints		() 16	6B. P	lum	bing	installed; proper backflow devices	0	
Ţ	0			tamination prevented during food preparation, storage	0	0		(_	6C. S	Sewa	age a	and waste water properly disposed	0	Ĩ
ŀ		displ 12B	-	onal cleanliness	0	0	17	_					Physical Facilities	1 p	
ł	-			ing cloths; properly used and stored	0	0	11	-	_				lities; properly constructed, supplied, cleaned	0	
ŀ	0			hing fruits and vegetables	0	0	11	-	_				refuse properly disposed; facilities maintained facilities installed, maintained, and clean	0	
3	OUT			Postings and Compliance with Clean Air Act		oint	11	_					ventilation and lighting; designated areas used	ő	
┥		13A.	Pos	ed: Permit/Inspection/Choking Poster/Handwashing	0	0	18	-					Pest and Animal Control	Зp	
ŀ				pliance with Georgia Smoke Free Air Act	õ	õ		_		8. Ins	ects	s, roc	dents, and animals not present	0	
	N.				ž	1			-			,		1	_

			, Rule .10 subsections (2)(i) and		gia Department of Human Re		
stablishme enfield Christ				Permit # 765	Date 06/30/2015 Zipcode 30728		
ldress 2 E VILLAN	OW ST			City/State LAFAYETTE GA			
			TEMPERATURE OBSE	RVATIONS			
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
	yo / Refrigerator,	41.0 ° F O	ther PHF Butter / Refrigerator,	40.0 ° F			
ltem Number			OBSERVATIONS AND	CORRECTIVE ACTIO	NS		
3-1C	Violation of Code: [.04(3	B)(e)] Observed several	dented cans in dry storage room. /C	A: Pic will discard dented cans.	Corrected On-Site. New Violation.		
6-2	Violation of Code: [.04(6	(g)] Observed several	PHF in the refrigerator not date mark	ed. /CA: Pic will date mark items	s. Corrected On-Site. New Violation	on.	
Remarks	Allen was registered to proof of registration and		rse for Feb 2015. Allen became ill ar cation asap.	nd was not able to go. Allen regis	stered again but class was cancele	d. Allen provide	

Inspector (Signature) Ashlee Grimm

Date: 06/30/2015