

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE						
						90	A						
Establishment Name: <u>Taco Bell</u> Address: <u>902 N Main ST</u> City: <u>LaFayette</u> Time In: <u>01</u> : <u>00</u> PM Time Out: <u>01</u> : <u>45</u> PM Inspection Date: <u>07/02/2015</u> CFSM: <u>Kelly Ashley (06/27/2018)</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-146-000097</u>													
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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.						Last Score: 90 Grade: A Date: 04/02/15 Prior Score: 83 Grade: B Date: 01/22/15							
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		Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory						
	<input checked="" type="radio"/>	<input type="radio"/>			4 points		9 points						
1-2. Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures		<input type="radio"/>				
					<input type="radio"/>	<input type="radio"/>	5-1B. Proper reheating procedures for hot holding		<input type="radio"/>				
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		4 points						
	<input checked="" type="radio"/>	<input type="radio"/>			9 points		5-2. Consumer advisory provided for raw and undercooked foods		<input type="radio"/>				
2-1A. Proper use of restriction & exclusion					<input type="radio"/>	<input type="radio"/>			<input type="radio"/>				
2-1B. Hands clean and properly washed					<input type="radio"/>	<input 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"/>	<input type="radio"/>			<input type="radio"/>				
2-2A. Management awareness; policy present; reporting					<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"/>				
2-2C. No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>			<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible					<input type="radio"/>	<input type="radio"/>			<input type="radio"/>				
3	IN	OUT	NA	NO	Approved Source		9 points						
	<input checked="" type="radio"/>	<input type="radio"/>			9 points		6-1A. Proper cold holding temperature		<input type="radio"/>				
3-1A. Food obtained from approved source, parasite destruction					<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperature		<input type="radio"/>				
3-1B. Food received at proper temperature					<input type="radio"/>	<input type="radio"/>	6-1C. Proper cooling time and temperature		<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control; procedures and records		<input type="radio"/>				
					<input type="radio"/>	<input type="radio"/>			<input type="radio"/>				
4	IN	OUT	NA	NO	Protection from Contamination		9 points						
	<input checked="" type="radio"/>	<input type="radio"/>			9 points		6-2. Proper date marking and disposition		<input type="radio"/>				
4-1A. Food separated and protected					<input type="radio"/>	<input type="radio"/>	7 IN OUT NA NO Highly Susceptible Populations						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					<input type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used; Prohibited foods not offered		<input type="radio"/>				
					<input type="radio"/>	<input type="radio"/>	8 IN OUT NA NO Chemicals						
4-2A. Food stored covered					<input type="radio"/>	<input type="radio"/>	8-2A. Food additives; approved and properly used		<input type="radio"/>				
4-2B. Food-contact surfaces; cleaned & sanitized					<input checked="" type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used		<input type="radio"/>				
					<input type="radio"/>	<input type="radio"/>	9 IN OUT NA NO Conformance with Approved Procedures						
					<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan		<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 checked="" type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="radio"/>	<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"/>		<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 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 checked="" type="radio"/>	12B. Personal cleanliness			<input checked="" 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 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"/>
Person in Charge (Signature) _____ (Print) <u>BJ Ashley</u> Date: <u>07/02/2015</u>						Inspector (Signature) <u>Kacy Hurlbert</u> Follow-up: YES <input type="radio"/> NO <input checked="" 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 Taco Bell	Permit # FSP-146-000097	Date 07/02/2015
Address 902 N MAIN ST	City/State LAFAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Rice / Hot-Hold Unit,	48.0 ° F	Beef Ground beef / Hot-Hold Unit,	175.0 ° F	Poultry Shredded chicken / Hot-Hold Unit,	167.0 ° F
Other PHF Pico / Prep Area,	33.0 ° F	Other PHF Guacamole / Prep Area,	39.0 ° F	Other PHF Diced Tomatoes / Prep Area,	41.0 ° F
Cooked Vegetable Refried beans / Hot-Hold Unit,	153.0 ° F	Beef Steak / Hot-Hold Unit,	149.0 ° F	Poultry Chicken / Hot-Hold Unit,	164.0 ° F
Beef Ground beef / Warming Rack,	147.0 ° F	Other PHF Pico / Prep Area,	40.0 ° F	Other PHF Guacamole / Prep Area,	36.0 ° F
Other PHF Eggs / Walk-In Cooler, Cooling	59.0 ° F	Pork Sausage / Walk-In Cooler, Cooling	49.0 ° F	Other PHF Shredded cheese / Walk-In Cooler,	36.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
4-2B	Violation of Code: [.05(6)(o)] Observed dishes in the three compartment sink being sanitized in water that was reading below 200ppm for QA. /CA: PIC drained the sink and refilled and tested the sanitizer. Corrected On-Site. New Violation.
11A	Violation of Code: [.04(6)(e)] Observed sausage and eggs cooling in tightly sealed bags. Sausage and eggs in walk-in cooler were at 49 and 59 degrees Fahrenheit. PIC said the PHF had been cooling for approximately 3 hours. /CA: PIC uncovered the food to continue cooling properly. Corrected On-Site. New Violation.
12B	Violation of Code: [.03(5)(i)] Observed employee preparing food with a long beard and no beard net. /CA; Discussed the issue with PIC. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)	Date: 07/02/2015
Inspector (Signature) Kacy Hurlbert	Date: 07/02/2015