Food Facility Inspection Report 7/19/15, 9:48 AM

GEORGIA DEPARTMENT OF PUBLIC HEALTH													CURRENT SCORE CURRENT G	RAD	ΣE
Food Service Establishment Inspection Report															
					Establishment Name: Walker Cou	nty	State	e Pris	on						
		_	1		Public Health Address: Straight Gut RD										
_						ima	Out	: 1	<u></u>		40		<b>7</b>		
_	_										40	AM	97 A		
Insp							rson	Last S	core	1	Grade	Dat			
					ection: Construction/Preoperational () Initial (	)		10	_		_	02/20	0/15		
Routine ■ Follow-up ○ Temporary ○  Risk Type: 1 ○ 2 ■ 3 ○ Permit#: 146-130											Α				
Risk Factors are food preparation practices and employee behaviors Good Retail Practices are preventive											Grade	Dat	te		
most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. <b>Public</b> pathogens, chemicals, and physical ol <b>Health Interventions</b> are control measures to prevent illness or injury. Into foods.											Α	11/04			
Health	Inte	rven	itions	are				9					SCORING AND GRADING: A=90-100 B=80-89 C=70	:70-79 U≤69	
					FOODBORNE ILLNESS RISK F (Mark designated compliance staus (IN, OUT, NA, or NO) for or								LTH INTERVENTIONS UT, 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														-	т_
Compliance Status  1 IN OUT NA NO Supervision								R	Co	mp	liance S	tatus	Cooking and Reheating of Potentially Hazardous	cos	R
	+		IVA	NO	1-2. Person in charge present, demonstrates knowledge, ar	nd	<u> </u>		5	IN	OUTN	ANO	Foods, Consumer Advisory	9 p	oints
,	•	0			performs duties		0	0		O	0 0	) • 5	-1A. Proper cooking time and temperatures	0	0
2	N (	UT	NA	NO	Employee Health, Good Hygenic Practices, Preventin Contamination by Hands	ng	9 pc	oints		0	0 0	0 0 5	i-1B. Proper reheating procedures for hot holding	0	0
	•	0			2-1A. Proper use of restriction & exclusion		0	0						4 p	oints
1	_	0		0	2-1B. Hands clean and properly washed		0	0		O	0		i-2. Consumer advisory provided for raw and Indercooked foods	0	0
	•	0	0	0	2-1C. No bare hand contact with ready-to-eat foods or appro	oved	0	0		-		++	Holding of Potentially Hazardous Foods, Date		
		_	_	)	alternate method properly followed				6	IN	OUTN	IA NO	Marking Potentially Hazardous Foods	9 p	oints
- 1		0	ī		2-2A. Management awareness; policy present; reporting		4 pc	oints			0 0	6	6-1A. Proper cold holding temperature	0	0
ì	_	0		О	2-2B. Proper eating, tasting, drinking, or tobacco use		0	0		•			S-1B. Proper hot holding temperature	0	0
i	_	o			2-2C. No discharge from eyes, nose, and mouth		o	0		О	0 0		3-1C. Proper cooling time and temperature	0	0
1	•	0			2-2D. Adequate handwashing facilities supplied & accessible	le	0	0		O	0	0 6	s-1D. Time as a public health control; procedures and ecords	0	0
3 I	N (	UT	NA	NO	Approved Source		9 pc	oints	-			1	ecords	/1 n	oints
(	•	0			3-1A. Food obtained from approved source, parasite destru	ction	0	0	-		0 0	0 0 6	6-2. Proper date marking and disposition	0	0
(	0	0	0	•	3-1B. Food received at proper temperature		0	0	7	IN			Highly Susceptible Populations	_	oints
	•	0			3-1C. Food in good condition, safe, and unadulterated		0	0	-	0			'-1. Pasteurized foods used; Prohibited foods not offered		0
4 1	_	UT	NA	NO	Protection from Contamination		_	oints	8	_		$\rightarrow$	Chemicals		oints
	7	0	0		<ul><li>4-1A. Food separated and protected</li><li>4-1B. Proper disposition of contaminated food; returned foo</li></ul>	d or	0	0		0	+		8-2A. Food additives; approved and properly used	O	0
	•	0			unused food not re-served	u oi	0	0				$\rightarrow$	3-2B. Toxic substances properly identified, stored, used	0	0
							4 pc	oints	9	IN	OUTN	IA NO	Conformance with Approved Procedures	4 p	oints
_	-	_	0		4-2A. Food stored covered		0	0		0	0	9	9-2. Compliance with variance, specialized process and	0	0
	O    4-2B. Food-contact surfaces; cleaned & sanitized						0	0	L				HACCP plan		0
		(Ma	ırk th	ie ni							TICES		le R = Reneat Violation of the same code provision = 1 poi	nt)	
(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark  Compliance Status  COS									npliance Status						
10	0	JT			Safe Food and Water, Food Identification	3 pc	oints	14		UT			Proper Use of Utensils	1 p	ooint
	Н	_			eurized eggs used where required	0	0	41	_	_			nsils; properly stored	0	0
	Н	_			er and ice from approved source ance obtained for specialized processing methods	0	0	41	_	_			quipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used	0	0
	H	_			d properly labeled; original container; required records			11		_			ed properly	O	0
		• a			shellstock tags	•	0	15	0	UT			Utensils, Equipment and Vending	1 p	ooint
11	01		ι 1 Λ	Dro	Food Temperature Control er cooling methods used; adequate equipment for	3 pc	oints		-		15A. Foc		nonfood-contact surfaces cleanable, properly designed,	0	0
	(				ire cooling methods used, adequate equipment for	0	0			_			ing facilities; installed, maintained, used; test strips	0	0
	(	)	11B.	Pla	t food properly cooked for hot holding	0	0		_	_			ontact surfaces clean	O	0
	(	-			roved thawing methods used	0	0	16	0	UT			Water, Plumbing and Waste	2 p	oints
	-	-	11D.	The	ermometers provided and accurate		0	]		_			old water available; adequate pressure	0	0
12	0	· ·		0	Prevention of Food Contamination	3 pc	oints	11	_	_			nstalled; proper backflow devices	0	0
	(		i 2A. displa		tamination prevented during food preparation, storage	0	0	17	_	O UT	16C. Set	wage ar	nd waste water properly disposed  Physical Facilities	0	ooint
	(	0	12B. Personal cleanliness					ı	_		17A. Toil	let facili	ties; properly constructed, supplied, cleaned	0	0
	(	0	12C.	Wip	ng cloths; properly used and stored	0	0		_	_			efuse properly disposed; facilities maintained	0	0
	(	)	12D.	Wa	hing fruits and vegetables	0	0	]	- 1	_			acilities installed, maintained, and clean	0	0
13	0	_		_	Postings and Compliance with Clean Air Act	_	oint	l	_	_	17D. Ade	equate	ventilation and lighting; designated areas used	0	0
	н	_			ed: Permit/Inspection/Choking Poster/Handwashing pliance with Georgia Smoke Free Air Act	0	0	18	-	UT O	10 lnas	oto rodi	Pest and Animal Control	3 p	oints
	3	,	JD.	COI	pliance with Georgia Smoke Free All Act	U	U	J L		U	ro. Irisec	us, roue	ents, and animals not present	U	0
Perso	n i	n C	harç	je (	ignature)			(Prir	ıt)	Ran	ıdall		<b>Date:</b> 06/24/2015		
Inspe	cto	r (S	Sian	atur	Kacy Hurlbert				F	ollo	w-un:	YES	O NO Follow-up Date:		

Food Facility Inspection Report 7/19/15, 9:48 AM

## **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 #<br/>146-130Date<br/>06/24/2015Address<br/>STRAIGHT GUT RDCity/State<br/>ROCK SPRING GAZipcode<br/>30739

TEMPERATURE OBSERVATIONS

Item/LocationTempItem/LocationTempItem/LocationTempOther PHF Vegetable soup / Hot-Hold Unit,151.0 ° FOther PHF Slaw / Walk-In Cooler,35.0 ° FOther PHF Relish / Walk-In Cooler,35.0 ° F

Item Number OBSERVATIONS AND CORRECTIVE ACTIONS

10D Violation of Code: [.04(8)(b)] Observed several expired milk cartons in the walk-in cooler. /CA: PIC discarded the milk. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)

Date: 06/24/2015

Inspector (Signature) Kacy Hurlbert Date: 06/24/2015