

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE										
						96	A										
Establishment Name: <u>Ivy Cottage</u> Address: <u>409 N Main ST</u> City: <u>LaFayette</u> Time In: <u>11</u> : <u>30</u> AM Time Out: <u>12</u> : <u>15</u> PM Inspection Date: <u>08/06/2015</u> CFSM: <u>Cindy Caheely 3-20-20</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-146-000066</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.			Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
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		4 points		5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory		9 points	
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A. Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B. Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed		<input type="radio"/>	<input type="radio"/>	6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods		9 points	
	<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"/>	6-1A. Proper cold holding temperature		<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperature		<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C. Proper cooling time and temperature		<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>			2-2D. Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition		<input checked="" type="radio"/>	<input type="radio"/>
3	IN	OUT	NA	NO	Approved Source		9 points		7	IN	OUT	NA	NO	Highly Susceptible Populations		9 points	
	<input type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source, parasite destruction		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used; Prohibited foods not offered		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>			3-1B. Food received at proper temperature		<input type="radio"/>	<input type="radio"/>	8	IN	OUT	NA	NO	Chemicals		4 points	
	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A. Food additives; approved and properly used		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>			3-2A. Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used		<input type="radio"/>	<input type="radio"/>
4	IN	OUT	NA	NO	Protection from Contamination		9 points		9	IN	OUT	NA	NO	Conformance with Approved Procedures		4 points	
	<input type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<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 type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input 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 type="radio"/>	12B. Personal cleanliness			<input 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) Cindy				Date: 08/06/2015									
Inspector (Signature) Ashlee Grimm				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
Ivy Cottage

Permit #
FSP-146-000066

Date
08/06/2015

Address
409 N MAIN ST

City/State
LAFAYETTE GA

Zipcode
30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked Vegetable Pinto Beans / Hot-Hold Unit,	166.0 ° F	Cooked Vegetable Greenbeans / Hot-Hold Unit,	180.0 ° F	Other PHF White Rice / Hot-Hold Unit,	163.0 ° F
Other PHF Cheese Potatoes / Hot-Hold Unit,	171.0 ° F	Poultry BBQ Chicken / Hot-Hold Unit,	175.0 ° F	Other PHF Chicken Salad / Cold-Hold Unit, prep cooler	41.0 ° F
Other PHF DicedCantelope / Cold-Hold Unit, cooling	50.0 ° F	Other PHF Cole Slaw / Cold-Hold Unit, cooling	50.0 ° F	Other PHF Sour Cream / Refrigerator,	40.0 ° F
Poultry Boiled Chicken / Refrigerator,	41.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

6-2 Violation of Code: [.04(6)(g)] Observed several open commercial deli cheeses in prep cooler not date marked. /CA: Pic date marked all items. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)

Date: 08/06/2015

Inspector (Signature) Ashlee Grimm

Date: 08/06/2015