				GEORGIA DEPARTM			-	-					CURRENT SCORE CURREN	T GR	AD	E
			2	Food Service Establi			•	tion	не	por	[
				Establishment Name: LaFayette		h Ca	ire									
orgia	Depa	rtme	ent o	Public Health Address: 205 Road Runner BL	VD											
ty:	LaF	ay	ette	Time In: <u>11</u> : 00 _{АМ}	Time	Out	: 1	1	:	40		АМ				
spe	ctio	n D	ate		ark (4/	24/1	7)									
•				ection: Construction/Preoperational O Initia		ſ	Last S	core	G	Grade	-	D	Date			
				low-up 🔿 Temporary 🔿	Č		10	0		Α		05/2	20/15		L L	
sk [·]	Туре	: '	10	2 3 3 Permit #: FSP-146-000106	6	_		-					Date			
k Fac st con	tors an nmonly	e foo repo	d pre rted to	paration practices and employee behaviors the Centers for Disease Control and measures to control the intr			Prior S	_		Grade			18/15			
ventio alth Ir	on as co nterven	ontrib Itions	uting are o	actors in foodborne illness outbreaks. Public pathogens, chemicals, and control measures to prevent illness or injury. into foods.	physical o	objects	9	9		Α	ľ	02/1	SCORING AND GRADING: A=90-100 B=80-89	C=70-79	U≤	≤6
				FOODBORNE ILLNESS RISK	FAC	TOR	S A	ND	PUE	BLI		IE/			-	-
	IN	l–in (omr	(Mark designated compliance staus (IN, OUT, NA, or NO) fi liance OUT=not in compliance NO=not observed NA=not a										noints		
mpl	iance		-		ррноарк	cos	T 1	1		ance	-				cos	T
IN	OUT	NA	NO	Supervision		4 pc	oints	5	IN	OUT	NΔ	NO	Cooking and Reheating of Potentially Hazardo	us c	9 po	L
	0			1-2. Person in charge present, demonstrates knowledge,	and	0	0	5					Foods, Consumer Advisory			T
-	-			performs duties	atina				0				5-1A. Proper cooking time and temperatures		0	Ļ
IN	OUT	NA	NO	Employee Health, Good Hygenic Practices, Prever Contamination by Hands	lung	9 pc	oints		0	0	0	•	5-1B. Proper reheating procedures for hot holding		0	T
	0			2-1A. Proper use of restriction & exclusion		0	0		<u> </u>			-		4	4 po) T
0	۲		0	2-1B. Hands clean and properly washed		•	0		0	0	•		5-2. Consumer advisory provided for raw and undercooked foods		0	I
•	0	0	0	2-1C. No bare hand contact with ready-to-eat foods or ap alternate method properly followed	proved	0	0	6	IN (OUT	ΝA	NO	Holding of Potentially Hazardous Foods, Date		9 po	يد اد
1	I	1	I			4 pc	oints	0	.1.4				Marking Potentially Hazardous Foods			í T
	0		I	2-2A. Management awareness; policy present; reporting		0	0		•		0	-	6-1A. Proper cold holding temperature		0	ļ
	0			2-2B. Proper eating, tasting, drinking, or tobacco use		0	0		•				6-1B. Proper hot holding temperature		0	ļ
	0			2-2C. No discharge from eyes, nose, and mouth		0	0		0	0	0		6-1C. Proper cooling time and temperature		0	
	0			2-2D. Adequate handwashing facilities supplied & access	sible	0	0		0	0	•	0	6-1D. Time as a public health control; procedures an records	t	0	
IN	OUT	NA	NO	Approved Source		9 pc	oints	-				L		4	4 po	1
	0			3-1A. Food obtained from approved source, parasite des	truction	0	0	-		0	0	0	6-2. Proper date marking and disposition		0	Ī
•	0	0	0	3-1B. Food received at proper temperature		0	0	7	IN			NO	Highly Susceptible Populations		9 po	1
	0			3-1C. Food in good condition, safe, and unadulterated		0	0	1	0	0			7-1. Pasteurized foods used; Prohibited foods not off		0	Í
IN	OUT	NA	NO	Protection from Contamination			pints	8		OUT	NΔ	NO	Chemicals		4 po	1
•	0	0		4-1A. Food separated and protected		0	0	-	0	0			8-2A. Food additives; approved and properly used		0	Ī
•	0			4-1B. Proper disposition of contaminated food; returned f unused food not re-served	ood or	0	0			õ	-		8-2B. Toxic substances properly identified, stored, us		õ	ł
						4 pc	oints	9	IN		NA	NO	Conformance with Approved Procedures		4 po	L
	0	0		4-2A. Food stored covered		0	0		0	0	-		9-2. Compliance with variance, specialized process a	nd	0	T
	0 0 4-2B. Food-contact surfaces; cleaned & sanitized					0	0		-				HACCP plan		0	
	(8.8				DOD F											
mpl	iance			mbered item OUT, if not in compliance. For items marked O	COS					Statu		onca	ble. R = Repeat violation of the same code provision =		cos	I
0	OUT			Safe Food and Water, Food Identification	3 ро	oints	14	Ol	JT				Proper Use of Utensils		1 p)(
_	0	10A.	Pas	teurized eggs used where required	0	0		0					ensils; properly stored	_	0	
ļ	-			er and ice from approved source	0	0		0	_				equipment and linens; properly stored, dried, handled		0	ļ
ŀ				ance obtained for specialized processing methods d properly labeled; original container; required records	0	0		0	_		Ū		se/single-service articles; properly stored, used		0	ļ
				shellstock tags	0	0	15	01		τD. G		ฮ อ นิ	sed properly Utensils, Equipment and Vending		0 1 pc	1
1	OUT			Food Temperature Control	3 ро	oints			1.5	5A. F	ood	and	I nonfood-contact surfaces cleanable, properly design	ed,		
Ţ				per cooling methods used; adequate equipment for ure control	0	0		0	co	onstru	ucte	d, ar	nd used		0	ļ
ŀ				It food properly cooked for hot holding	0	0		0	_				shing facilities; installed, maintained, used; test strips	_	0	ļ
ŀ				roved thawing methods used	õ	õ	16	01		ю. N	UNI	000-	contact surfaces clean Water, Plumbing and Waste		0 2 pc	1
ļ				rmometers provided and accurate	0	0		0		6A. H	ot a	and c	cold water available; adequate pressure		0	j
2	OUT	UT Prevention of Food Contamination						C					installed; proper backflow devices		õ	ĺ
Τ				tamination prevented during food preparation, storage	0	0		0		6C. S	ewa	age a	and waste water properly disposed		0	1
┝		displ	-	sonal cleanliness	_		17	_					Physical Facilities		1 p	10
╞	-			ing cloths; properly used and stored	0	0		0					ilities; properly constructed, supplied, cleaned		0	ļ
ŀ				shing fruits and vegetables	0	0		0				<u> </u>	/refuse properly disposed; facilities maintained facilities installed, maintained, and clean		0	l
3	OUT		••4	Postings and Compliance with Clean Air Act		oint		0	_				e ventilation and lighting; designated areas used		0	l
-		13A.	Pos	ted: Permit/Inspection/Choking Poster/Handwashing	0	0	18	-	_				Pest and Animal Control		3 pc	0
ŀ				npliance with Georgia Smoke Free Air Act	õ	õ		0	_	3. Ins	ects	s, roo	dents, and animals not present		0	1
	-			· · · · · · · · · · · · · · · · · · ·		~									-	1

Foo	od Esta	ablishment Inspection	Report	Addendu	um		
/iolations cited in this report must be o	corrected wi	thin the time frames specified below, o 5-14, Rule .10 subsections (2)(i) and (j).				sources	
Establishment _aFayette Health Care			Permit # FSP-146-000	0106	Date 08/03/2015		
Address 205 ROAD RUNNER BLVD			City/State		Zipcode 30728		
		TEMPERATURE OBSERVAT			00720		
Item/Location	Temp	Item/Location	Тетр	lt	em/Location	Temp	
Pork Bologna / Walk-In Cooler,	41.0 ° F	Other PHF Broccoli casserole / Walk-In Cooler,	39.0 ° F	Other PHF Slaw	/ Refrigerator,	38.0 ° F	
Cooked Vegetable Cabbage / Refrigerator,	38.0 ° F	Beef Beef tips / Hot-Hold Unit,	156.0 ° F	Other PHF Nood	lles / Hot-Hold Unit,	198.0 ° F	
Cooked Vegetable Mashed potatoes / Hot- Hold Unit,	147.0 ° F						
ltem Number		OBSERVATIONS AND COI	RRECTIVE	ACTIONS			
Violation of Code: [.03(5)(c)]	Observed food ut on gloves pi	employee not washing hands in between task rior to serving food, but did not wash hands be	ks. Employee we fore. /CA: Discus	nt from washing dir ssed with PIC. Corr	ty dishes and cleaning pre rected On-Site. New Viola	ep areas directly to ation.	
Remarks							
Person in Charge (Signature)					Date: 08/03/201	5	
· · · · · · · · · · · · · · · · · · ·							
nspector (Signature) Kacy Hurlbert					Date: 08/03/201	5	