Food Facility Inspection Report 8/8/15, 2:03 PM

		_		-	GEORGIA DEDARTME	NT C	)E D	IIBII	C L	1 = 1	I TLI		CURRENT SCORE	CURRENT G	RΔΓ	)F
GEORGIA DEPARTMENT ( Food Service Establishme								_	-				COMMENT SCORE	COMPLETE	IIIAL	
					Establishment Name: Subway (W	alma	art)	•			•					
			4		0005 Una 07 N		,									
_											40		†	l _		
City	: _!	₋a⊦	aye	ette				:0		: <u> </u>	40	PM				
Insp	ec	tio	n Da	ate	<b>07/22/2015 CFSM</b> : Cassie Li	aird	(09/1						99		\	
					ection: Construction/Preoperational () Initial	0		Last S		ı	Grade	Date			1	
Ro	Routine Follow-up Temporary								89		В	04/09/1				
					2 O 3 O Permit#: FSP-146-000096			Prior S	core	-	Grade	Date	-			
most c	omm	only	repor	ted to	aration practices and employee behaviors the Centers for Disease Control and actors in foodborne illness outbreaks. Public pathogens, chemicals, and ph	uction o	of	0	4		۸	01/08/1	5			
					ontrol measures to prevent illness or injury. into foods.	ysicai o	objects	9	I		Α		SCORING AND GRADING: A=9	0-100 B=80-89 C=70-	-79 U:	≤69
													H INTERVENTIONS			
		IN	l=in c	omp	(Mark designated compliance staus (IN, OUT, NA, or NO) for iance OUT=not in compliance NO=not observed NA=not app										S	
Com	olia				·		cos		Т —		liance S		·			R
1 1	N (	UT	NA	NO	Supervision		4 pc	oints	5	IN	OUTN	A NO C	ooking and Reheating of Poter		9 pc	oints
	•	0			1-2. Person in charge present, demonstrates knowledge, an performs duties	nd	0	0					Foods, Consumer Ad	-		
					Employee Health, Good Hygenic Practices, Preventi	na							. Proper cooking time and tempe		0	0
2	N (	TUC	NA	NO	Contamination by Hands	19	9 pc	oints	$\vdash$	U	100	D-16	Proper reheating procedures for hot holding			oints
(	_	0			2-1A. Proper use of restriction & exclusion		0	0	-	T		5-2	Consumer advisory provided for	raw and	+	T
9	•	0		0	2-1B. Hands clean and properly washed		0	0		0	0		ercooked foods	iaw anu	0	0
	•	0	0	0	2-1C. No bare hand contact with ready-to-eat foods or appralternate method properly followed	oved	0	0	6	IN	OUTN	ANO	Holding of Potentially Hazardo		9 pc	oints
							4 pc	oints	Ě	-			Marking Potentially Hazard			
9	•	0			2-2A. Management awareness; policy present; reporting		0	0		•			. Proper cold holding temperatur		0	0
(	•	0		0	2-2B. Proper eating, tasting, drinking, or tobacco use		0	0		•			<ul><li>Proper hot holding temperature</li><li>Proper cooling time and tempe</li></ul>		0	0
(	•	0		0	2-2C. No discharge from eyes, nose, and mouth		0	0		0					0	0
•	•	0			2-2D. Adequate handwashing facilities supplied & accessib	le	0	0		0	0	o 6-1D reco	<ol> <li>Time as a public health control; rds</li> </ol>	; procedures and	0	0
_	_	UT	NA	NO	Approved Source		_	oints							4 pc	oints
	-	0			3-1A. Food obtained from approved source, parasite destru	iction	0	0			0 0	0 6-2.	Proper date marking and disposi	tion	0	0
9	2	0	0	•	3-1B. Food received at proper temperature		0	0	7	IN	OUTN	A NO	Highly Susceptible Pop	ulations	9 pc	oints
4 1	N C	O DUT	NA	NO	3-1C. Food in good condition, safe, and unadulterated  Protection from Contamination		0	oints		0	0	7-1.	Pasteurized foods used; Prohibit	ed foods not offered	0	0
_	_	0	14M	NO	4-1A. Food separated and protected		0	0	8	IN	OUT N	A NO	Chemicals		4 pc	oints
	7		_		4-1B. Proper disposition of contaminated food; returned foo	d or				0	0	8-2A	. Food additives; approved and p	properly used	0	0
,	•	0			unused food not re-served		0	0		•	0	8-2B	. Toxic substances properly iden	tified, stored, used	0	0
	_	_	_				· ·	oints	9	IN	OUTN	A NO	Conformance with Approved	d Procedures	4 pc	oints
_	-	_	0		4-2A. Food stored covered		0			0	0	9-2.	Compliance with variance, speci-	alized process and	0	0
,	•	U	0		4-2B. Food-contact surfaces; cleaned & sanitized	ם בו	0	0	L DD/		TICES	HAC	CP plan			
		(Ma	ırk th	ie ni	mbered item OUT, if not in compliance. For items marked OUT								R = Repeat Violation of the same co	ode provision = 1 poir	nt)	
Com	olia	nce	Sta	tus		cos	R	Con	ıplia	nce	Status				cos	R
10	01			_	Safe Food and Water, Food Identification		oints	14	_	UT			Proper Use of Utensils		_	ooint
	Н	_			reurized eggs used where required er and ice from approved source	0	0		_	_			s; properly stored oment and linens; properly stored	d dried handled	0	0
	Н	_			ance obtained for specialized processing methods	O	0		_	_			gle-service articles; properly stored		0	Ö
		1	10D.	Foo	d properly labeled; original container; required records	0	0		_	_		ves used p	•		0	ō
44	,	-+	availa	able	shellstock tags			15	0	UT		l	Itensils, Equipment and Vendi	ng	1 p	ooint
11	0	1	Ι1 Δ	Pro	Food Temperature Control er cooling methods used; adequate equipment for		oints		(			od and non ted, and us	food-contact surfaces cleanable,	properly designed,	0	0
	(	t	emp	erat	ure control	0	0		(				facilities; installed, maintained, u	sed; test strips	0	0
	(	0	11B.	Plar	t food properly cooked for hot holding	0	0		_	_			act surfaces clean	,	0	ō
	н	-	11C. Approved thawing methods used 11D. Thermometers provided and accurate			0	0	16	(	UT			Water, Plumbing and Waste		2 p	oints
	-	-					0			_			ater available; adequate pressure		0	0
12	0				3 pc	Ī		_	_	16B. Plumbing installed; proper backflow devices				0	0	
	(	12A. Contamination prevented during food preparation, storage display					0	17	_	O :					0	ooint
	(	0	12B. Personal cleanliness					17	_		17A. Toil	et facilities	prysical Facilities properly constructed, supplied, cleaned		0	0
	(	0							_	_			se properly disposed; facilities ma		0	0
	(						0		(	0	17C. Phy	sical facilit	ies installed, maintained, and cle	ean	0	0
13	0	JT			Postings and Compliance with Clean Air Act	1 p	oint		- 1	•	17D. Ade	equate ven	tilation and lighting; designated a	reas used	0	0
	Н	_			ted: Permit/Inspection/Choking Poster/Handwashing	0	0	18	_	UT			Pest and Animal Control		-	oints
	(	)	13B.	Cor	pliance with Georgia Smoke Free Air Act	0	0	I L	(	0	18. Insec	cts, rodents	s, and animals not present		0	0
Perso	on i	n C	harg	je (\$	ignature)			(Prin	ıt) (	Cas	sie		<b>Date:</b> 07/22/	2015		
Inene	ctc	r /9	Sians	atur	Thomas H Middlebrooks				E	ماام	w-up.	yes O	NO Follow-up Da	ate:		

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## **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 Subway (Walmart) Permit # FSP-146-000096 **Date** 07/22/2015 City/State LAFAYETTE GA **Address** 2625 HWY 27 N Zipcode 30728

TEMPERATURE OBSERVATIONS

	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef meatb	alls / Hot-Hold Unit,	140.0 ° F	Fish tuna / Cold-Hold Unit,	40.0 ° F	Cooked Vegetable pot soup / Hot-Hold Unit,	148.0 ° F
Other PHF	chili / Hot-Hold Unit,	150.0 ° F	Other PHF lettuce / Cold-Hold Unit,	41.0 ° F	Other PHF cut tomatoes / Cold-Hold Unit,	41.0 ° F
Beef roast b	peef / Cold-Hold Unit,	41.0 ° F	Poultry turkey / Cold-Hold Unit,	40.0 ° F	Poultry chicken / Walk-In Cooler,	40.0 ° F

Shellfish crabmeat / Cold-Hold Unit, 40.0 ° F

Item Number **OBSERVATIONS AND CORRECTIVE ACTIONS** Violation of Code: [.07(5)(d)] Observed excess build up in hood vent. Had pic clean hood vent. New Violation.

Remarks

17D

Person in Charge (Signature) Date: 07/22/2015

Date: 07/22/2015 Inspector (Signature) Thomas H Middlebrooks