Food Facility Inspection Report 8/8/15, 2:01 PM

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report													CURREN'	T SCORE	CURRENT G	RADE		
Establishment Name: Walker County Jail																		
Georgi	a De	part	mei	nt of	Public Health Address: 105 S Duke ST													
City:	L	A F	ΑY	ET	ΓΕ Time In: 03 : 45 _{PM} T	ime	Out	:()4	_:_	25	PI	4					
Inspe	ecti	on	Da	ite:	07/22/2015 CFSM: Cindy Ca	heel	ly (9,	/9/19)					9	6			
					ection: Construction/Preoperational Initial (, (-	Last	_	1	Grade	1	Date				\	
Routine Follow-up Temporary									7	A		03	/31/15				A	
Risk Type: 1 ○ 2 ● 3 ○ Permit#: 146-729									Score				Date					
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and measures to control the introduction of										. 1	_	14	/19/14					
Prevention as contributing factors in foodborne illness outbreaks. Public pathogens, chemicals, and physical objet Health Interventions are control measures to prevent illness or injury.)()	'	Α	1	/13/14	SCORING AND G	RADING: A	A=90-100 B=80-89 C=70-7	′9 U≤69	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																-		
		IN-	in c	nmnl	(Mark designated compliance staus (IN, OUT, NA, or NO) for lance OUT=not in compliance NO=not observed NA=not app													
Comp	lian			_	Tanto OST-not in compliance NO-not observed NA-not app	iloabit	cos	1	TT		liance S	_		H=ropout violat	on or the sam	o dodo providion-2 pointo	cos F	R
1 IN	10	TU	NΑ	NO	Supervision		4 pc	oints	5	5 10	OUTN	IA N	O Co			tentially Hazardous	9 point	ıts
	0	0			 1-2. Person in charge present, demonstrates knowledge, ar performs duties 	nd	0	0	ŀ	_					Consumer A			
				一	Employee Health, Good Hygenic Practices, Preventing	าต		ı	Ш	0				Proper cooking t			0 0	
2 IN	10	TU	NA	NO	Contamination by Hands	.9	9 p	oints	! ⊢	C	0 0		5-1B.	Proper reneating	procedures	for not notaing	O (0
•	-	-		_	2-1A. Proper use of restriction & exclusion		0	0	╟	1		_	5-2 (Consumer advisor	v provided fo	or raw and	<u> </u>	
•) ()		_	2-1B. Hands clean and properly washed		0	0		С	0			cooked foods	y provided it	or raw and	0	0
	(0	O		2-1C. No bare hand contact with ready-to-eat foods or appraternate method properly followed	oved	0	0	6	i in	OUTN	IA N	o H			dous Foods, Date	9 point	ıts
							4 pc	oints	1		0 0	0	6-1 A	Proper cold hold		ardous Foods	0 0	0
	_	0		-	2-2A. Management awareness; policy present; reporting		0	0		C		_		Proper hot holding	<u> </u>			0
•	_)		_	2-2B. Proper eating, tasting, drinking, or tobacco use		0	0	Ш	C		_		Proper cooling ti				0
	_	0		_	2-2C. No discharge from eyes, nose, and mouth		0	0			-					ol; procedures and		
3 IN	+	C I TU	A LA	NO	2-2D. Adequate handwashing facilities supplied & accessible Approved Source	e	0	oints	<u> </u>	C	0 0	•	record				0 0	0
3 11	_)	NA.		3-1A. Food obtained from approved source, parasite destru	ction	O	0	╙								4 poin	
C	+	_	0	_	3-1B. Food received at proper temperature	0	ō	O	1	•				roper date marki	ng and dispo	osition	0 0	0
	_	0		_	3-1C. Food in good condition, safe, and unadulterated		0	0	7	7 IN		_	_		sceptible Po		9 poin	_
4 IN	10	TU	NΑ	NO	Protection from Contamination		9 pc	oints	L	C		•	_	asteurized foods		bited foods not offered		0
) (0	0	4	4-1A. Food separated and protected		0	0	8	+-		_		E 1 100	Chemicals		4 point	
	0	0			4-1B. Proper disposition of contaminated food; returned foo unused food not re-served	d or	0	0		C	0 0	•	_	Food additives; a	•	entified, stored, used		0
							4 pc	oints	9	II G	+ +	IA N	_			ved Procedures	4 point	
) (0	0	-	1-2A. Food stored covered		0	0	۱F	+	+ +	_	-			ecialized process and		
	4-2B. Food-contact surfaces; cleaned & sanitized						0	0		C	0 0			CP plan	ananco, opo	oranizoa proceso arra	0	0
	,										TICES							
(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 poil														code provision = 1 poin	COS F	R		
10	OU	T			Safe Food and Water, Food Identification	3 pc	oints	14	4 (DUT				Proper Use	of Utensils		1 poin	nt
	_	-			eurized eggs used where required	0	0		-					properly stored				0
	0	+			er and ice from approved source	0	0		-	_			<u> </u>	ment and linens; ple-service article	' '	red, dried, handled		0
		-			d properly labeled; original container; required records				-	Ö	140. Glo	_			s, property s	loreu, useu		0
	0	av			shellstock tags	0	0	15	-	DUT				tensils, Equipme	ent and Ven	ding	1 poin	
11	OU	_	ΔΙ	Prop	Food Temperature Control er cooling methods used; adequate equipment for		oints		T		15A. Foo				ces cleanabl	le, properly designed,	0 0	0
	0	tei	mpe	eratu	ire control	0	0		H						maintained.	, used; test strips		0
	0	_			t food properly cooked for hot holding	0	0	IL.	-	_				ct surfaces clean		· · · · · · · · · · · · · · · · · · ·		ō
	0	+			roved thawing methods used	0	0	16	_	DUT				Water, Plumbir			2 point	
10	OU	+	D.	her	mometers provided and accurate	3.00	oints		-	_				ater available; ad		sure		0
12		╁	Α (Conf	Prevention of Food Contamination amination prevented during food preparation, storage		T T	il .						lled; proper backf			0 0	0
	display				0	0	17	_	DUT	. 55. 66	ug			ste water properly disposed Physical Facilities			nt	
	0	+			onal cleanliness	0	0		T	0	17A. Toi	let fa	cilities;	properly construc	ted, supplied	d, cleaned		0
	0	-		_	ng cloths; properly used and stored	0	0		-			ŭ		properly dispose				0
10	OU	-	2D. Washing fruits and vegetables O 0 Postings and Compliance with Clean Air Act 1 point						<u> </u>			ysical facilities installed, main equate ventilation and lighting		•			0	
13	0	+	3A	Post	ed: Permit/Inspection/Choking Poster/Handwashing	0	0	18	_	OUT	J.J. AU	eque	ue venili	Pest and Ani			3 point	O ts
	0				pliance with Georgia Smoke Free Air Act	0	o	l —	_	_	18. Inse	cts, r	odents.	and animals not			0 0	
		-						· —				, .	1				- 3	
Perso	n in	Ch	arg	e (S	ignature)			(Pri	nt)	Cin	dy				Date: 07/2	22/2015		\dashv
Inspe	ctor	(Si	gna	ture	e) Kacy Hurlbert				F	Follo	ow-up:	ΥI	s 0	NO 🔍	Follow-up	Date:		

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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
Walker County Jail

Address
105 S DUKE ST

Permit #
146-729
07/22/2015

City/State
LA FAYETTE GA
30728

TEMPERATURE OBSERVATIONS

Item/LocationTempItem/LocationTempItem/LocationTempCooked Vegetable Corn / Final Cook Temp.,201.0 ° FCooked Vegetable Green beans / Final Cook
Temp.,200.0 ° FPork Bologna / Refrigerator,40.0 ° F

Pork Sausage / Refrigerator, 36.0 ° F Pork Sausage / Walk-In Cooler, 32.0 ° F

Item Number OBSERVATIONS AND CORRECTIVE ACTIONS

11D Violation of Code: [.05(2)(x)] Observed no thermometer in the reach-in cooler. /CA: PIC placed thermometer in cooler. Corrected On-Site. Repeat Violation.

Remarks

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

Inspector (Signature) Kacy Hurlbert Date: 07/22/2015