

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
						91	A
<b>Establishment Name:</b> El Trio Mexican Restaurant <b>Address:</b> 2078 N Main ST <b>City:</b> LA FAYETTE <b>Time In:</b> 12 : 25 PM <b>Time Out:</b> 01 : 25 PM <b>Inspection Date:</b> 09/02/2015 <b>CFSM:</b> Erberto Taboada (Exp 04/28/19)						<div style="border: 1px solid black; padding: 5px;">                 SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69             </div>	
<b>Purpose of Inspection:</b> Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/>							
<b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> FSP-146-000123							
<small>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. Public Health Interventions are control measures to prevent illness or injury.</small>			<small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>				
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <small>(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.)</small> <small>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</small>							
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
1	IN	OUT	NA	NO	Supervision 4 points		
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties		
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points		
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion		
	<input checked="" type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed		
	<input checked="" type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible		
3	IN	OUT	NA	NO	Approved Source 9 points		
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source, parasite destruction		
	<input checked="" type="radio"/>	<input type="radio"/>			3-1B. Food received at proper temperature		
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated		
4	IN	OUT	NA	NO	Protection from Contamination 9 points		
	<input checked="" type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected		
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served		
	<input checked="" type="radio"/>	<input type="radio"/>			4-2A. Food stored covered		
	<input checked="" type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized		
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory 9 points		
	<input type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures		
	<input type="radio"/>	<input type="radio"/>			5-1B. Proper reheating procedures for hot holding		
	<input type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods		
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods 9 points		
	<input type="radio"/>	<input checked="" type="radio"/>			6-1A. Proper cold holding temperature		
	<input type="radio"/>	<input checked="" type="radio"/>			6-1B. Proper hot holding temperature		
	<input checked="" type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature		
	<input type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control; procedures and records		
	<input checked="" type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition		
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points		
	<input type="radio"/>	<input type="radio"/>			7-1. Pasteurized foods used; Prohibited foods not offered		
8	IN	OUT	NA	NO	Chemicals 4 points		
	<input type="radio"/>	<input checked="" type="radio"/>			8-2A. Food additives; approved and properly used		
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used		
9	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points		
	<input type="radio"/>	<input type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan		
<b>GOOD RETAIL PRACTICES</b> <small>(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)</small>							
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
10	OUT	Safe Food and Water, Food Identification 3 points					
	<input type="radio"/>	10A. Pasteurized eggs used where required					
	<input type="radio"/>	10B. Water and ice from approved source					
	<input type="radio"/>	10C. Variance obtained for specialized processing methods					
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags					
11	OUT	Food Temperature Control 3 points					
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control					
	<input type="radio"/>	11B. Plant food properly cooked for hot holding					
	<input type="radio"/>	11C. Approved thawing methods used					
	<input type="radio"/>	11D. Thermometers provided and accurate					
12	OUT	Prevention of Food Contamination 3 points					
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage display					
	<input type="radio"/>	12B. Personal cleanliness					
	<input type="radio"/>	12C. Wiping cloths; properly used and stored					
	<input type="radio"/>	12D. Washing fruits and vegetables					
13	OUT	Postings and Compliance with Clean Air Act 1 point					
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing					
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act					
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
14	OUT	Proper Use of Utensils 1 point					
	<input type="radio"/>	14A. In-use utensils; properly stored					
	<input type="radio"/>	14B. Utensils, equipment and linens; properly stored, dried, handled					
	<input type="radio"/>	14C. Single-use/single-service articles; properly stored, used					
	<input type="radio"/>	14D. Gloves used properly					
15	OUT	Utensils, Equipment and Vending 1 point					
	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
	<input type="radio"/>	15B. Warewashing facilities; installed, maintained, used; test strips					
	<input type="radio"/>	15C. Nonfood-contact surfaces clean					
16	OUT	Water, Plumbing and Waste 2 points					
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure					
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices					
	<input type="radio"/>	16C. Sewage and waste water properly disposed					
17	OUT	Physical Facilities 1 point					
	<input type="radio"/>	17A. Toilet facilities; properly constructed, supplied, cleaned					
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained					
	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean					
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used					
18	OUT	Pest and Animal Control 3 points					
	<input type="radio"/>	18. Insects, rodents, and animals not present					
<b>Person in Charge (Signature)</b> _____ <b>(Print)</b> Milton <b>Date:</b> 09/02/2015							
<b>Inspector (Signature)</b> Kacy Hurlbert <b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b>							

## 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**  
El Trio Mexican Restaurant

**Permit #**  
FSP-146-000123

**Date**  
09/02/2015

**Address**  
2078 N MAIN ST

**City/State**  
LA FAYETTE GA

**Zipcode**  
30728

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Salsa / Cold-Hold Unit, On ice	45.0 ° F	Other PHF Salsa / Cold-Hold Unit, On ice	50.0 ° F	Other PHF Cheese dip / Hot-Hold Unit,	118.0 ° F
Other PHF Cheese dip / Hot-Hold Unit,	124.0 ° F	Poultry Chicken / Hot-Hold Unit,	150.0 ° F	Other PHF Rice / Hot-Hold Unit,	143.0 ° F
Beef Ground beef / Hot-Hold Unit,	146.0 ° F	Other PHF Red sauce / Hot-Hold Unit,	170.0 ° F	Other PHF Pico / Prep Area,	40.0 ° F
Other PHF Guacamole / Prep Area,	38.0 ° F	Poultry Chicken fingers / Prep Area,	38.0 ° F	Cooked Vegetable Refried beans / Walk-In Cooler,	40.0 ° F
Other PHF Pico / Walk-In Cooler,	40.0 ° F	Other PHF Salsa / Walk-In Cooler,	41.0 ° F	Other PHF Salsa / cooling, on ice	64.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

- |             |  |
|-------------|--|
| Item Number |  |
| 6-1A        | Violation of Code: [.04(6)(f)] Observed salsa on ice cold holding at 45-50 degrees Fahrenheit on ice. /CA: PIC added more ice to the container the salsa was in. Corrected On-Site. New Violation. |
| 6-1B        | Violation of Code: [.04(6)(f)] Observed cheese dip hot holding below 135 degrees Fahrenheit on the steam table. /CA: PIC reheated to 165 degrees Fahrenheit. Corrected On-Site. New Violation.     |

Remarks

**Person in Charge (Signature)**

**Date:** 09/02/2015

**Inspector (Signature)** Kacy Hurlbert

**Date:** 09/02/2015