

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b> Establishment Name: <u>Naomi Elementary</u> Address: <u>4036 E Hwy 136</u> City: <u>LA FAYETTE</u> Time In: <u>10</u> : <u>55</u> AM Time Out: <u>11</u> : <u>35</u> AM Inspection Date: <u>08/26/2015</u> CFM: <u>Ann Thompson (exp. 6/8/17)</u> 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>146-0084</u>						CURRENT SCORE		CURRENT GRADE	
						100		A	
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. <b>Public Health Interventions</b> are control measures to prevent illness or injury. <b>Good Retail Practices</b> are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> (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									
<b>Compliance Status</b> 1 IN OUT NA NO <b>Supervision</b> 4 points 1-2. Person in charge present, demonstrates knowledge, and performs duties <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0			<b>Compliance Status</b> 5 IN OUT NA NO <b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b> 9 points 5-1A. Proper cooking time and temperatures <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 5-1B. Proper reheating procedures for hot holding <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 5-2. Consumer advisory provided for raw and undercooked foods <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 0 0						
2 IN OUT NA NO <b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b> 9 points 2-1A. Proper use of restriction & exclusion <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 2-1B. Hands clean and properly washed <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 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"/> 0 0 2-2A. Management awareness; policy present; reporting <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 2-2B. Proper eating, tasting, drinking, or tobacco use <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 2-2C. No discharge from eyes, nose, and mouth <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 2-2D. Adequate handwashing facilities supplied & accessible <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0			6 IN OUT NA NO <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b> 9 points 6-1A. Proper cold holding temperature <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 6-1B. Proper hot holding temperature <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 6-1C. Proper cooling time and temperature <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 6-1D. Time as a public health control; procedures and records <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 0 0 6-2. Proper date marking and disposition <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0						
3 IN OUT NA NO <b>Approved Source</b> 9 points 3-1A. Food obtained from approved source, parasite destruction <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 3-1B. Food received at proper temperature <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 0 0 3-1C. Food in good condition, safe, and unadulterated <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0			7 IN OUT NA NO <b>Highly Susceptible Populations</b> 9 points 7-1. Pasteurized foods used; Prohibited foods not offered <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 0 0						
4 IN OUT NA NO <b>Protection from Contamination</b> 9 points 4-1A. Food separated and protected <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 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"/> 0 0 4-2A. Food stored covered <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 4-2B. Food-contact surfaces; cleaned & sanitized <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0			8 IN OUT NA NO <b>Chemicals</b> 4 points 8-2A. Food additives; approved and properly used <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 0 0 8-2B. Toxic substances properly identified, stored, used <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 0 0 9 IN OUT NA NO <b>Conformance with Approved Procedures</b> 4 points 9-2. Compliance with variance, specialized process and HACCP plan <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 0 0						
<b>GOOD RETAIL PRACTICES</b> (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)									
10 OUT <b>Safe Food and Water, Food Identification</b> 3 points 10A. Pasteurized eggs used where required <input type="radio"/> <input type="radio"/> 0 0 10B. Water and ice from approved source <input type="radio"/> <input type="radio"/> 0 0 10C. Variance obtained for specialized processing methods <input type="radio"/> <input type="radio"/> 0 0 10D. Food properly labeled; original container; required records available; shellstock tags <input type="radio"/> <input type="radio"/> 0 0			14 OUT <b>Proper Use of Utensils</b> 1 point 14A. In-use utensils; properly stored <input type="radio"/> <input type="radio"/> 0 0 14B. Utensils, equipment and linens; properly stored, dried, handled <input type="radio"/> <input type="radio"/> 0 0 14C. Single-use/single-service articles; properly stored, used <input type="radio"/> <input type="radio"/> 0 0 14D. Gloves used properly <input type="radio"/> <input type="radio"/> 0 0						
11 OUT <b>Food Temperature Control</b> 3 points 11A. Proper cooling methods used; adequate equipment for temperature control <input type="radio"/> <input type="radio"/> 0 0 11B. Plant food properly cooked for hot holding <input type="radio"/> <input type="radio"/> 0 0 11C. Approved thawing methods used <input type="radio"/> <input type="radio"/> 0 0 11D. Thermometers provided and accurate <input type="radio"/> <input type="radio"/> 0 0			15 OUT <b>Utensils, Equipment and Vending</b> 1 point 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="radio"/> <input type="radio"/> 0 0 15B. Warewashing facilities; installed, maintained, used; test strips <input type="radio"/> <input type="radio"/> 0 0 15C. Nonfood-contact surfaces clean <input type="radio"/> <input type="radio"/> 0 0						
12 OUT <b>Prevention of Food Contamination</b> 3 points 12A. Contamination prevented during food preparation, storage display <input type="radio"/> <input type="radio"/> 0 0 12B. Personal cleanliness <input type="radio"/> <input type="radio"/> 0 0 12C. Wiping cloths; properly used and stored <input type="radio"/> <input type="radio"/> 0 0 12D. Washing fruits and vegetables <input type="radio"/> <input type="radio"/> 0 0			16 OUT <b>Water, Plumbing and Waste</b> 2 points 16A. Hot and cold water available; adequate pressure <input type="radio"/> <input type="radio"/> 0 0 16B. Plumbing installed; proper backflow devices <input type="radio"/> <input type="radio"/> 0 0 16C. Sewage and waste water properly disposed <input type="radio"/> <input type="radio"/> 0 0						
13 OUT <b>Postings and Compliance with Clean Air Act</b> 1 point 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="radio"/> <input type="radio"/> 0 0 13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/> <input type="radio"/> 0 0			17 OUT <b>Physical Facilities</b> 1 point 17A. Toilet facilities; properly constructed, supplied, cleaned <input type="radio"/> <input type="radio"/> 0 0 17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> <input type="radio"/> 0 0 17C. Physical facilities installed, maintained, and clean <input type="radio"/> <input type="radio"/> 0 0 17D. Adequate ventilation and lighting; designated areas used <input type="radio"/> <input type="radio"/> 0 0						
			18 OUT <b>Pest and Animal Control</b> 3 points 18. Insects, rodents, and animals not present <input type="radio"/> <input type="radio"/> 0 0						
Person in Charge (Signature) _____		(Print) Ann Thompson		Date: 08/26/2015					
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**  
Naomi Elementary

**Permit #**  
146-0084

**Date**  
08/26/2015

**Address**  
4036 E HWY 136

**City/State**  
LA FAYETTE GA

**Zipcode**  
30728

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Poultry Chicken Nuggets / Hot-Hold Unit,	161.0 ° F	Other PHF Lasagna / Hot-Hold Unit,	146.0 ° F	Cooked Vegetable Greenbeans / Hot-Hold Unit,	152.0 ° F
Cooked Vegetable Corn / Hot-Hold Unit,	146.0 ° F	Fish Fish Nuggets / Final Cook Temp.,	183.0 ° F	Fish Fish Nuggets / Warming Rack,	157.0 ° F
Other PHF Lasagna / Warming Rack,	162.0 ° F	Cooked Vegetable Greenbeans / Warming Rack,	183.0 ° F	Cooked Vegetable Corn / Warming Rack,	171.0 ° F
Other PHF Salsa / Walk-In Cooler,	37.0 ° F	Other PHF Ranch Dressing / Walk-In Cooler,	39.0 ° F	Other PHF Tartar Sauce / Refrigerator,	40.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Remarks

**Person in Charge (Signature)**

**Date:** 08/26/2015

**Inspector (Signature)** Ashlee Grimm

**Date:** 08/26/2015