Food Facility Inspection Report 9/6/15, 12:30 PM

	GEORGIA DEPARTMENT OF PUBLIC HEALTH													CURR	ENT SCOR	E CURRENT G	RAE	DΕ
Food Service Establishment Inspection Report																		
					Establishment Name: North LaFay	/ette	Ele	ment	ary									
Georgia Department of Public Health Address: 610 N Duke ST																		
City		•				ima	Out	: 1	1		45			l <u>-</u>	_			
-	_									·-	10	Α	VI		nr			
Insp							(5/20)/ 2 0) Last S	core	1	Grade	_	Date	4			\	
					ection: Construction/Preoperational 🔘 Initial (low-up 🔘 Temporary 🔘		10	_		_	03	3/03/15	"	U				
Risk Type: 1 ○ 2 ● 3 ○ Permit#: 146-0557											Α							
Risk F	acto	rs ar	e foo	d pre	aration practices and employee behaviors Good Retail Practices are pre		Prior S	core		Grade	Ī	Date	1					
Preven	tion	as co	ontrib	uting	the Centers for Disease Control and actors in foodborne illness outbreaks. Public pathogens, chemicals, and phy ontrol measures to prevent illness or injury. Into foods.		10	0		Α	10	/08/14						
ileaitii	iiite	IVEII	itions	are		TOE	C AI	VID.	DII	DLIC	HEALT			ND GRADING:	A=90-100 B=80-89 C=70-	-79 U:	≤69	
					FOODBORNE ILLNESS RISK F (Mark designated compliance staus (IN, OUT, NA, or NO) for or	each	numb	ered it	em. I	For i	tems ma	arke	OUT, m	ark COS or R	for each item a			
Com	alia				iance OUT=not in compliance NO=not observed NA=not app	licable	_	OS=cor R	Т —		-site duri iance S			R=repeat v	iolation of the sa	me code provision=2 points		R
	_		NA	_	Supervision			oints		T.		Т	Co	oking and R	eheating of P	otentially Hazardous	1	
	+	0			1-2. Person in charge present, demonstrates knowledge, ar	nd	0	0	5	IN	OUTN	IAN	0		ds, Consume		9 pc	oints
	•	U			performs duties		O	O							ng time and te	•	0	0
2 I	N (TUC	NΑ	NO	Employee Health, Good Hygenic Practices, Preventin Contamination by Hands	ng	9 pc	oints		0	0 (0	5 -1B.	Proper rehea	ating procedure	es for hot holding	0	0
	•	0			2-1A. Proper use of restriction & exclusion		0	0									4 pc	oints
(•	0		0	2-1B. Hands clean and properly washed		0	0		0	0	•		onsumer adv cooked foods	visory provided	I for raw and	0	0
-	•	0	0	0	2-1C. No bare hand contact with ready-to-eat foods or appro	oved	0	0	١							ardous Foods, Date	_	<u> </u>
- 1		_	_		alternate method properly followed			oints	6	IN	OUTN	IAIN	0			zardous Foods	9 pc	oints
-	•	0			2-2A. Management awareness; policy present; reporting		0	0		•		0	6-1A.	Proper cold I	nolding temper	ature	0	0
1	_	ō		0	2-2B. Proper eating, tasting, drinking, or tobacco use		0	o		•					olding tempera		0	0
1	•	0			2-2C. No discharge from eyes, nose, and mouth		0	0		О	0 (ng time and ter		0	0
(•	0			2-2D. Adequate handwashing facilities supplied & accessible	le	0	0		•	0 0	0	6-1D.	Time as a pu Is	ıblic health cor	ntrol; procedures and	0	0
3 I	N (TUC	NA	NO	Approved Source		9 pc	oints	\vdash	1	<u> </u>						4 pc	oints
	-	0			3-1A. Food obtained from approved source, parasite destru	ction	0	0		•	0 0	0 (6-2. P	roper date m	arking and dis	position	0	0
(2	0	0	•	3-1B. Food received at proper temperature		0	0	7	IN	OUTN	_		•	Susceptible			oints
4 1	•	0	DIA.	NO	3-1C. Food in good condition, safe, and unadulterated		0	0		0	0	•	7-1. P			hibited foods not offered	0	0
4 1	_	O O	NA O	NO	Protection from Contamination 4-1A. Food separated and protected		O	oints	8	IN	OUTN	IA N	0		Chemica	ls	4 pc	oints
- 2	7				4-1B. Proper disposition of contaminated food; returned foo	d or		H		0	0	•	8-2A.	Food additive	es; approved a	and properly used	0	0
,	unused food not re-served					0	0		•	0		8-2B.	Toxic substa	nces properly i	identified, stored, used	0	0	
							· ·	oints	9	IN	OUTN	IA N	0	Conformar	ce with Appro	oved Procedures	4 pc	oints
_	-	4-2A. Food stored covered 4-2B. Food-contact surfaces; cleaned & sanitized					0			0	0		9-2. C	ompliance w	ith variance, s _l	pecialized process and	0	0
	•	U	O		4-2B. Food-contact surfaces; cleaned & sanitized	ו חו	0	0	L DD/		TICES		HACC	P plan				
		(Ma	ark th	ie ni	mbered item OUT, if not in compliance. For items marked OUT,								cable. R	= Repeat Viola	ation of the san	ne code provision = 1 poir	nt)	
Compliance Status COS								· —	-	_	Status	3					+ -	R
10	0		104	Dag	Safe Food and Water, Food Identification	- 1	oints	14	_	UT O 1	4A In i	uco	ıtoncile:	properly stor	se of Utensils	3	_	ooint
	Н	_			eurized eggs used where required er and ice from approved source	0	0		_	_						ored, dried, handled	0	0
	Н	_			ance obtained for specialized processing methods	Ö	O	11	_	_					icles; properly		O	ō
	(d properly labeled; original container; required records	0	0		(0 1	4D. Glo	oves	used pr	operly			0	0
11	0	-+	availa	able	shellstock tags Food Temperature Control		oints	15	0	UT					pment and Ve		1 p	ooint
- 11		1	11A.	Pro	er cooling methods used; adequate equipment for		Г	11	(nd nonfo and use		urfaces cleana	ble, properly designed,	0	0
		t	emp	erat	ire control	0	0		(0 1	5B. Wa	rew	ashing fa	acilities; insta	lled, maintaine	ed, used; test strips	0	0
	н	_			t food properly cooked for hot holding	0	0	 	(0 1	5C. No	nfoc	d-contac	ct surfaces cl	ean		0	0
	н	-			roved thawing methods used	0	0	16	_	_					nbing and Wa			oints
12	0	-	IID.	THE	mometers provided and accurate Prevention of Food Contamination	0	oints	41	_	_					; adequate pre ackflow device		0	0
12		1	12A.	Cor	tamination prevented during food preparation, storage			il	_	_					operly dispose		0	0
	(displa			0	0	17	_	_		Physical Facilities			-	_	ooint	
	н	_			onal cleanliness	0	0		(0 1	7A. Toil	let fa	cilities;	properly cons	structed, suppli	ied, cleaned	0	0
	н	_			ng cloths; properly used and stored	0	0		_	_			bage/refuse properly disposed; facilities maint sical facilities installed, maintained, and clean				0	0
13	O	-	120.	vva	hing fruits and vegetables Postings and Compliance with Clean Air Act	0	oint	41	_	_		•				d clean ed areas used	0	0
13	Η.	_	13Δ	Pos	ed: Permit/Inspection/Choking Poster/Handwashing	0	0	18	_	_	7D. Au	equ	ale venti		Animal Contro		+	oints
	Н	_			pliance with Georgia Smoke Free Air Act	0	O	-10	_	_	8. Inse	cts.	rodents.	and animals		01	0	0
	_				,			. —				,	,				_	_
Perso	n i	n C	harg	je (ignature)			(Prir	ıt) (Can	dy				Date : 08	3/19/2015		
Insne	ctc	r /9	Sians	atur) Kacy Hurlbert				F	ollo	w-un·	ν	s O	ио 🛡	Follow-u	n Date:		

Food Facility Inspection Report 9/6/15, 12:30 PM

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
North LaFayette ElementaryPermit #
146-0557Date
08/19/2015Address
610 N DUKE STCity/State
LA FAYETTE GAZipcode
30728

TEMPERATURE OBSERVATIONS

Item/Location Temp Item/Location Temp Item/Location Temp Cooked Vegetable Refried beans / Hot-Hold Unit, Front line Poultry Chicken quesadilla / Hot-Hold Unit, Front line Poultry Breaded chicken patty / Hot-Hold Unit, Front line 188.0 ° F 140.0 ° F 156.0 ° F 40.0 ° F Other PHF Sliced tomatoes / Refrigerator, 37.0 ° F Other PHF Shredded cheese / Refrigerator, Other PHF Ranch dressing / Refrigerator, 36.0 ° F

Poultry Chicken / Warming Rack, 158.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Remarks

Person in Charge (Signature)

Date: 08/19/2015

Inspector (Signature) Kacy Hurlbert Date: 08/19/2015