

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: EAST NEWTON ELEMENTARY
Address: 2286 DIXIE RD
City: COVINGTON Time In: 9:30 AM PM Time Out: 11:00 AM PM
Inspection Date: 5/1/09 CFM: BJ HAWKINS 2010

Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 107-0010

Last Score	Grade	Date
81	B	10-22-08
Prior Score	Grade	Date
100	A	4-25-08

CURRENT SCORE	CURRENT GRADE
91	A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(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. Deduct points for category or subcategory.)
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 per subcategory

Compliance Status				Supervision - Subcategory 2				COS R		Compliance Status				Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1				COS R			
1	IN	OUT	NA	NO	1-2. Person in charge present, demonstrates knowledge, and performs duties; CFM on staff				0	0	5	IN	OUT	NA	NO	5-1A. Proper cooking time and temperatures				0	0
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1				9	0						5-1B. Proper reheating procedures for hot holding				0	0
					2-1A. Proper use of restriction & exclusion				0	0						Consumer Advisory-Subcategory 2				4	0
					2-1B. Hands clean and properly washed				0	0						5-2. Consumer advisory provided for raw and undercooked foods				0	0
					2-1C. No bare hand contact with ready-to-eat foods				0	0	6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1				9	0
					Employee Health, Good Hygienic Practices-Subcategory 2				4	0						6-1A. Proper cold holding temperatures				0	0
4					2-2A. Management awareness; policy present; reporting				0	0						6-1B. Proper hot holding temperatures				0	0
					2-2B. Proper eating, tasting, drinking, or tobacco use				0	0						6-1C. Proper cooling time and temperature				0	0
					2-2C. No discharge from eyes, nose, and mouth				0	0						6-1D. Time as a public health control: procedures and records				0	0
					2-2D. Adequate handwashing facilities supplied & accessible				0	0						Date Marking-Subcategory 2				4	0
3	IN	OUT	NA	NO	Approved Source - Subcategory 1				9	0						7-1. Pasteurized foods used; prohibited foods not offered				0	0
					3-1A. Food obtained from approved source; parasite destruction				0	0	7	IN	OUT	NA	NO	Highly Susceptible Populations - Subcategory 1				9	0
					3-1B. Food received at proper temperature				0	0						8-2A. Food additives: approved and properly used				0	0
					3-1C. Food in good condition, safe, and unadulterated				0	0						8-2B. Toxic substances properly identified, stored, used				0	0
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1				9	0	9	IN	OUT	NA	NO	Conformance with Approved Procedures - Subcategory 2				4	0
					4-1A. Food separated and protected				0	0						9-2. Compliance with variance, specialized process and HACCP plan process and HACCP				0	0
					4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				0	0											
					Protection from Contamination-Subcategory 2				4	0											
4					4-2A. Food stored covered				0	0											
					4-2B. Food-contact surfaces: cleaned & sanitized				0	0											

GOOD RETAIL PRACTICES

(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 per category)

Compliance Status				Safe Food and Water, Food Identification				COS R		Compliance Status				Proper Use and Handling of Utensils				COS R	
10	OUT			10A. Pasteurized eggs used where required				0	0	14	OUT			14A. In-use utensils: properly stored				1	0
				10B. Water and ice from approved source				0	0					14B. Utensils, equipment and linens: properly stored, dried, handled				0	0
				10C. Variance obtained for specialized processing methods				0	0					14C. Single-use/single-service articles: properly stored, used				0	0
				10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food				0	0					14D. Gloves used properly				0	0
11	OUT			Food Temperature Control				3	0	15	OUT			Utensils, Equipment and Vending				1	0
				11A. Proper cooling methods used; adequate equipment for temperature control				0	0					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				0	0
				11B. Plant food properly cooked for hot holding				0	0					15B. Warewashing facilities: installed, maintained, used; test strips				0	0
				11C. Approved thawing methods used				0	0					15C. Nonfood-contact surfaces clean				0	0
				11D. Thermometers provided and accurate				0	0	16	OUT			Water, Plumbing and Waste				2	0
12	OUT			Prevention of Food Contamination				3	0					16A. Hot and cold water available; adequate pressure				0	0
				12A. Contamination prevented during food preparation, storage & display				0	0					16B. Plumbing installed; proper backflow devices				0	0
				12B. Personal cleanliness				0	0					16C. Sewage and waste water properly disposed				0	0
				12C. Wiping cloths: properly used and stored				0	0	17	OUT			Physical Facilities				1	0
				12D. Washing fruits and vegetables				0	0					17A. Toilet facilities: properly constructed, supplied, cleaned				0	0
13	OUT			Postings and Compliance with Clean Air Act				1	0					17B. Garbage/refuse properly disposed; facilities maintained				0	0
				13A. Posted: Permit/Inspection/Choking Poster/Handwashing				0	0					17C. Physical facilities installed, maintained, and clean				0	0
				13B. Compliance with Georgia Smoke Free Air Act				0	0					17D. Adequate ventilation and lighting; designated areas used				0	0
										18	OUT			Pest and Animal Control				3	0
														18. Insects, rodents, and animals not present				0	0

Person in Charge (Signature) BJ Hawkins (Print) BJ HAWKINS Date: 5/1/09
Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1
Form: Inspection 1A-2007

Food Service 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 <u>EAST NEWTON ELEMENTARY</u>	Permit # <u>107-0010</u>	Date <u>5-1-09</u>
Address <u>2286 Dixie Rd</u>	City/State <u>COVINGTON, GA.</u>	Zip Code <u>30014</u>

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
REACTIV COOLER		MILK	41°F		
CHEESE	41°F	MILK COOLER			
WALKIN COOLER		MILK	41°F		
HAM (c)	39°F				
TURKEY (c)	40°F				
MILK	39°F				
CHEESE	42°F				
MILK COOLER				THERM. CALIB ATKINS	32-5°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
2-2D	NO HAND SINK OUT IN KITCHEN AREA - COO PAYS TO INSTALL, CALL OFFICE TO DISCUSS PLACEMENT OR I CAN MEET ON-SITE TO GO OVER.
4-2B	SANITIZER TOO WEAR IN BUCKETS- DID NOT REGISTER ON TEST STRIPS (QUAT AMMON). - MUST KEEP @ 200-400 PPM PER SUPPLIERS SPECS. - MOULD INSIDE OF ICE MACHINE @ TOP - NEED TO WASH, RINSE & SANITIZE INSIDE OF ICE MACHINE.
15A	- 4 COMPARTMENT SINK & HANDSINK NOT SEALED TO WALL - SEAL TO WALL. - CONDENSER LINE IN BOTH WALKIN FREEZERS LEAKING - FIX. - <u>NOTES</u> - o Do NOT REUSE SINGLE USE CONTAINERS FOR OTHER FOOD STORAGE PURPOSES o CLEAN CEILING IN WALKIN COOLER ALONG SEAMS o ALWAYS WASH HANDS BEFORE PUTTING ON GLOVES TO WORK w/ FOOD. o CLEAN OUT AIR GAP ON DRAINPLUGS OF 4 COMP SINK.

Person in Charge (Signature) <u>B.S. Hawkins</u> B.S. Hawkins	Date <u>5-1-09</u>
Inspector (Signature) <u>Jason E. J. GHST</u>	Date <u>5-1-09</u>