

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report



Establishment Name: FILBERT ELEMENTARY SCHOOL

Address: 2207 WILLIAMS ST.

City: CEVINGTON Time In: 9:40 AM Time Out: 11:35 AM

Inspection Date: 4/29/09 CFMS: Judy Skinner 1-11-13

Purpose of Inspection: Routine Follow-up Complaint Last Score: 98 Grade: A Date: 10-27-08

Preliminary Other Risk Type: 1 2 3 Permit#: 107-6003 Floor Score: 95 Grade: A Date: 4-15-08

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.

Good Retail Practices are prescriptive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

CURRENT SCORE: 77
CURRENT GRADE: C

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 NQ) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN	OUT	NA	NQ	COS	R	Points
Compliance Status						
1	IN	OUT	NA	NO		4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Supervision - Subcategory 2						
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSAI on staff						
2	IN	OUT	NA	NO		9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1						
2-1A. Proper use of restriction & exclusion						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
2-1B. Hands clean and properly washed						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
2-1C. No bare hand contact with ready-to-eat foods						
Employee Health, Good Hygienic Practices - Subcategory 2						
2-2A. Management awareness: policy present, reporting						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
2-2B. Proper eating, tasting, drinking, or tobacco use						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
2-2C. No discharge from eyes, nose, and mouth						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
2-2D. Adequate handwashing facilities supplied & accessible						
3	IN	OUT	NA	NO		9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Approved Source - Subcategory 1						
3-1A. Food obtained from approved source; parasite destruction						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
3-1B. Food received at proper temperature						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
3-1C. Food in good condition, safe, and unadulterated						
4	IN	OUT	NA	NO		9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Protection from Contamination - Subcategory 1						
4-1A. Food separated and protected						
<input checked="" type="radio"/>	<input type="radio"/>	<input 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"/>	<input type="radio"/>	<input type="radio"/>			
Protection from Contamination - Subcategory 2						
4-2A. Food stored covered						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
4-2B. Food-contact surfaces: cleaned & sanitized						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			

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.)

IN	OUT	NA	NQ	COS	R	Points
Compliance Status						
10	OUT					3 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Safe Food and Water, Food Identification						
10A. Pasteurized eggs used where required						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10B. Water and ice from approved source						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10C. Variance obtained for specialized processing methods						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10D. Properly labeled, original container, required records: shellstock tags; segregated distressed food						
11	OUT					3 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Food Temperature Control						
11A. Proper cooling methods used; adequate equipment for temperature control						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11B. Plant food properly cooked for hot holding						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11C. Approved thawing methods used						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11D. Thermometers provided and accurate						
12	OUT					3 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Prevention of Food Contamination						
12A. Contamination prevented during food preparation, storage & display						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12B. Personal cleanliness						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12C. Wiping cloths: properly used and stored						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12D. Washing fruits and vegetables						
13	OUT					1 point
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Postings and Compliance with Clean Air Act						
13A. Posted: Permit/Inspector/Choking Poster/Handwashing						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
13B. Compliance with Georgia Smoke Free Air Act						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			

IN	OUT	NA	NQ	COS	R	Points
Compliance Status						
14	OUT					1 point
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Proper Use and Handling of Utensils						
14A. In-use utensils: properly stored						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
14B. Utensils, equipment and linens: properly stored, dried, handled						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
14C. Single-use/single-service articles: properly stored, used						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
14D. Gloves used properly						
15	OUT					1 point
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Utensils, Equipment and Vending						
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
15B. Warewashing facilities: installed, maintained, used; test strips						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
15C. Nonfood-contact surfaces clean						
16	OUT					2 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Water, Plumbing and Waste						
16A. Hot and cold water available; adequate pressure						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
16B. Plumbing installed; proper backflow devices						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
16C. Sewage and waste water properly disposed						
17	OUT					1 point
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Physical Facilities						
17A. Toilet facilities: properly constructed, supplied, cleaned						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
17B. Garbage/refuse properly disposed; facilities maintained						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
17C. Physical facilities installed, maintained, and clean						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
17D. Adequate ventilation and lighting; designated areas used						
18	OUT					3 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Pest and Animal Control						
18. Insects, rodents, and animals not present						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			

Person in Charge (Signature) Judy Skinner (Print) Judy Skinner Date: 4/29/09

Inspector (Signature) John E. H. H. H. Follow-up: YES NO Follow-up Date: 5/8/09

Food Service Establishment Inspection Report Addendum

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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 FICQUETT ELEMENTARY Permit # 107-0003 Date 4-27-09
 Address 2207 WILLIAMS ST. City/State COVINGTON GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
CHICKEN SLICED (C) ^{corrected} 30min	94°F	BBQ	* 121°F		
WALKER COOLER		WARMER			
SLICED CHEESE	39°F	BBQ	* 111°F		
HONEY	41°F	milk cooler			
BOILED EGGS	42°F	milk	38°F		
FOOD LINE					
BBQ SLOTTED JEE (REF)	200°F				
WARMER				THRM. CALIB. ATKINS	32-6F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
2-2D	NO HANDSINK NEAR 3 COMPARTMENT SINK IN BACK KITCHEN AREA - 60 DAYS TO INSTALL HANDSINK.
4-2B	TEA NOZZLE DIRTY, MICROWAVES DIRTY ON INSIDE - NEED TO WASH, RINSE + SANITIZE ITEMS.
6-1B	FOOD NOT BEING HOT HELD PROPERLY - MUST HOT HOLD FOOD @ 135°F OR WARMER - SEE TEMPS ABOVE WITH '*'. * = NOT BEING PROPERLY HEATED
12B	EMPLOYEES WEARING WATCHES - CAN ONLY WEAR PLAIN BAND RINGS ON ARMS/FINGERS. - NOTHING ELSE.
15C	PAINT IS COMING OFF VENTHOOD, MIXER IS DIRTY @ STASIAUP AREA - NEED TO CLEAN ITEMS/REPAINT.
16B	BACKFLOW PREVENTION NOT DONE CORRECTLY ON DRAINWEL OF VEEB SINK, 3 COMP SINK - NEED TO USE AIR GAP, AIR ORCA PROPERLY.
	NOTES -
	• fix towel holder @ HANDSINK
	• KEEP HANG THERMOMETERS IN ALL COOLERS
	• MAKE SURE EMPLOYEES WASH HANDS BEFORE PUTTING ON GLOVES TO WORK w/ FOOD.
	• DO NOT REUSE PICKLE CONTAINER TO HOLD OTHER FOOD
	• KEEP ALL CLEAN UTENSILS STORED TO PREVENT CONTAMINATION
	• KEEP ALL SANIT BUCKETS @ PROPER LEVELS
	• REPAIR/CLEAN GREEP ON COOLERS

Person in Charge (Signature) Judy Skellan Date 4-29-08
 Inspector (Signature) John E. [unclear] Date 4-29-09