

**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
Food Service Establishment Inspection Report

Establishment Name: EASTSIDE HIGH SCHOOL  
Address: 10245 COVINGTON BYPASS  
City: COVINGTON Time In: 9:30 AM PM Time Out: 11:10 AM / PM  
Inspection Date: 5/18/09 CFM: RITA THOMAS 2-16-10

Purpose of Inspection: Routine  Follow-up  Complaint   
Preliminary  Other   
Risk Type: 1  2  3  Permit#: 107-0027

Last Score	Grade	Date
93	A	10-28-08
Prior Score	Grade	Date
93	A	4-22-08

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

CURRENT SCORE	CURRENT GRADE
100	A

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

**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					Compliance Status						
IN	OUT	NA	NO	COS	R	IN	OUT	NA	NO	COS	R
<b>10 OUT Safe Food and Water, Food Identification 3 points</b>						<b>14 OUT Proper Use and Handling of Utensils 1 point</b>					
<input type="radio"/>	<input checked="" type="radio"/>					<input type="radio"/>	<input checked="" type="radio"/>				
10A. Pasteurized eggs used where required						14A. In-use utensils: properly stored					
10B. Water and ice from approved source						14B. Utensils, equipment and linens: properly stored, dried, handled					
10C. Variance obtained for specialized processing methods						14C. Single-use/single-service articles: properly stored, used					
10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food						14D. Gloves used properly					
<b>11 OUT Food Temperature Control 3 points</b>						<b>15 OUT Utensils, Equipment and Vending 1 point</b>					
<input type="radio"/>	<input checked="" type="radio"/>					<input type="radio"/>	<input checked="" type="radio"/>				
11A. Proper cooling methods used; adequate equipment for temperature control						15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
11B. Plant food properly cooked for hot holding						15B. Warewashing facilities: installed, maintained, used; test strips					
11C. Approved thawing methods used						15C. Nonfood-contact surfaces clean					
11D. Thermometers provided and accurate						<b>16 OUT Water, Plumbing and Waste 2 points</b>					
<b>12 OUT Prevention of Food Contamination 3 points</b>						<input type="radio"/>	<input checked="" type="radio"/>				
12A. Contamination prevented during food preparation, storage & display						16A. Hot and cold water available; adequate pressure					
12B. Personal cleanliness						16B. Plumbing installed; proper backflow devices					
12C. Wiping cloths: properly used and stored						16C. Sewage and waste water properly disposed					
12D. Washing fruits and vegetables						<b>17 OUT Physical Facilities 1 point</b>					
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>						<input type="radio"/>	<input checked="" type="radio"/>				
13A. Posted; Permit/Inspection/Choking Poster/Handwashing						17A. Toilet facilities: properly constructed, supplied, cleaned					
13B. Compliance with Georgia Smoke Free Air Act						17B. Garbage/refuse properly disposed; facilities maintained					
						17C. Physical facilities installed, maintained, and clean					
						17D. Adequate ventilation and lighting; designated areas used					
						<b>18 OUT Pest and Animal Control 3 points</b>					
						<input type="radio"/>	<input checked="" type="radio"/>				
						18. Insects, rodents, and animals not present					

Person in Charge (Signature) Rita Thomas (Print) Rita Thomas Date: 5/18/09  
Inspector (Signature) Gwen E. Fey - EHSI Follow-up: YES  NO  Follow-up Date: 1/1

Form: Inspection 1A-2007

