

<b>GEORGIA DEPARTMENT OF HUMAN RESOURCES</b> Food Service Establishment Inspection Report			<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>			
Establishment Name: <u>EL CHARRO</u> Address: <u>3165 ELM ST.</u> City: <u>CONYINGTON</u> Time In: <u>12:20</u> AM/PM Time Out: <u>2:10</u> AM/PM Inspection Date: <u>5/27/09</u> CFMSM: <u>FRANCISCO JIMENEZ 10-22-13</u>			90	A			
Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>107-0019</u>					Last Score <u>80</u>	Grade <u>B</u>	Date <u>9-24-08</u>
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.					Prior Score <u>74</u>	Grade <u>C</u>	Date <u>9-11-08</u>
			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				Compliance Status			
IN	OUT	NA	NO	IN	OUT	NA	NO
<b>Supervision - Subcategory 2</b> 4 points				<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1</b> 9 points			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMSM on staff				5-1A. Proper cooking time and temperatures			
				<input type="radio"/>			
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b> 9 points				5-1B. Proper reheating procedures for hot holding			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
2-1A. Proper use of restriction & exclusion				<b>Consumer Advisory-Subcategory 2</b> 4 points			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed				5-2. Consumer advisory provided for raw and undercooked foods			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods				<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b> 9 points			
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b> 4 points				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A. Proper cold holding temperatures			
<input checked="" type="radio"/>	<input type="radio"/>	<input 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			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use				6-1C. Proper cooling time and temperature			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth				6-1D. Time as a public health control: procedures and records			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible				<b>Date Marking-Subcategory 2</b> 4 points			
<b>Approved Source - Subcategory 1</b> 9 points				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<b>Highly Susceptible Populations - Subcategory 1</b> 9 points			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approved source; parasite destruction				7-1. Pasteurized foods used; prohibited foods not offered			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>Chemicals - Subcategory 2</b> 4 points			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1B. Food received at proper temperature				8-2A. Food additives: approved and properly used			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated				8-2B. Toxic substances properly identified, stored, used			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Protection from Contamination-Subcategory 1</b> 9 points				<b>Conformance with Approved Procedures - Subcategory 2</b> 4 points			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected				9-2. Compliance with variance, specialized process and HACCP plan process and HACCP			
<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"/>				
<b>Protection from Contamination-Subcategory 2</b> 4 points							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				
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							

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

Person in Charge (Signature) Stephanie Trawick (Print) Stephanie Trawick Date: 5/27/09

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 EL CHARRO Permit # 107-0019 Date 5-27-09  
 Address 3165 ELM ST. City/State COVINGTON, GA Zip Code 30014

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
REACHIN COOLER		SLICED TOMATOES	43°F	CHILI RELIANO	38°F
SALSA	42°F	PREP COOLER (TOP)		HOT HOLDING	
COOK TEMP		SOUR CREAM	41°F	BEANS	168°F
GRILL CHICKEN	185°F	SLICED TOMATOES <sup>COOLING</sup> 2HRS	50°F	CHICKEN	149°F
STEAK	172°F	DICED TOMATOES	43°F	BEEF	161°F
PREP COOLER (TOP)		REACHIN COOLER		STEAK	146°F
SHRIMP (R) - <sup>COOLING</sup> 2.5 HRS	49°F	CHICKEN TENDERS - THAWING	31°F	CHEESE DIP	135°F
BEEF (R)	42°F	PREP REACHIN COOLER		THERM CALIB. THERMS	32.3°F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	<p>WALKIN COOLER #1</p> <p>SOUR CREAM - 45°F COOLING 2HRS</p> <p>SALSA - 44°F COOLING 2HRS</p> <p>STEAK - 48°F COOLING 2HRS</p> <p>CHICKEN - 50°F COOLING 2HRS</p>
	<p>WALKIN COOLER #2</p> <p>SALSA - 48°F - COOLING 2HRS</p> <p>BEEF (R) - 41°F</p> <p>CHILI RELIANO - 39°F</p> <p>CHICKEN (R) - 41°F</p>
S-2	CONSUMER ADVISORY DOES NOT HAVE ADVISORY ON EACH PAGE W/ ITEM THAT CAN BE UNDERCOOKED OR ABBREVIATED. - NEED TO LABEL PROPERLY.
B-2B	SANITIZER BUCKETS TESTED OVER 200 PPM (CL). - MUST KEEP @ 50-100 PPM.
	<p>NOTES - OKEEP EYE ON HOT HOLDING TEMPS (CHEESE DIP)</p> <ul style="list-style-type: none"> <li>ALWAYS WASH HANDS BETWEEN HANDLING DIRTY + CLEAN DISHES.</li> <li>ALWAYS WASH, RINSE + SANITIZE UTENSILS PROPERLY</li> <li>KEEP EMPLOYEE PERSONAL ITEMS AWAY FROM FOOD ITEMS + UTENSILS.</li> <li>LABEL SUGAR CONTAINER</li> <li>MOVE SMOKING SIGN TO FRONT WINDOW</li> <li>EVEN WAITRESS NEED TO RESTRAIN HAIR PROPERLY</li> <li>KEEP ALL WET WIPING CLOTHS IN BUCKETS OF SANITIZER</li> <li>STORE ALL RAW FOOD PROPERLY IN WALKIN COOLERS</li> </ul>

Person in Charge (Signature) Stephanie [Signature] Date 5/27/09  
 Inspector (Signature) [Signature] Date 5-27-09