

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Cosmo Joes
Address: 10055 BYPASS RD
City: COVINGTON Time In: 2:35 AM/PM Time Out: 3:45 AM/PM
Inspection Date: 6, 9, 10, 9 CFM: DEC 01, 2009

Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 107-0488

Last Score	Grade	Date
85	B	12-1-08
Prior Score	Grade	Date
79	C	11-17-08

CURRENT SCORE: 97 CURRENT GRADE: 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	OUT	NA	NO	COS	R	Compliance Status	Points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1 Supervision - Subcategory 2 (4 points)	
						1-2. Person in charge present, demonstrates knowledge, and performs duties: CFM on staff	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 (9 points)	
						2-1A. Proper use of restriction & exclusion	
						2-1B. Hands clean and properly washed	
						2-1C. No bare hand contact with ready-to-eat foods	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Employee Health, Good Hygienic Practices - Subcategory 2 (4 points)	
						2-2A. Management awareness; policy present; reporting	
						2-2B. Proper eating, tasting, drinking, or tobacco use	
						2-2C. No discharge from eyes, nose, and mouth	
						2-2D. Adequate handwashing facilities supplied & accessible	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3 Approved Source - Subcategory 1 (9 points)	
						3-1A. Food obtained from approved source; parasite destruction	
						3-1B. Food received at proper temperature	
						3-1C. Food in good condition, safe, and unadulterated	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4 Protection from Contamination - Subcategory 1 (9 points)	
						4-1A. Food separated and protected	
						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"/>	<input type="radio"/>	<input type="radio"/>	Protection from Contamination - Subcategory 2 (4 points)	
						4-2A. Food stored covered	
						4-2B. Food-contact surfaces: cleaned & sanitized	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5 Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 (9 points)	
						5-1A. Proper cooking time and temperatures	
						5-1B. Proper reheating procedures for hot holding	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer Advisory - Subcategory 2 (4 points)	
						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"/>	6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 (9 points)	
						6-1A. Proper cold holding temperatures	
						6-1B. Proper hot holding temperatures	
						6-1C. Proper cooling time and temperature	
						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"/>	Date Marking - Subcategory 2 (4 points)	
						6-2. Proper date marking and disposition	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	7 Highly Susceptible Populations - Subcategory 1 (9 points)	
						7-1. Pasteurized foods used; prohibited foods not offered	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8 Chemicals - Subcategory 2 (4 points)	
						8-2A. Food additives: approved and properly used	
						8-2B. Toxic substances properly identified, stored, used	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9 Conformance with Approved Procedures - Subcategory 2 (4 points)	
						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)

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

Person in Charge (Signature) Theresa Bowman (Print) Theresa Bowman Date: 6, 9, 09
Inspector (Signature) Carol J. Pease 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 Cosmo Joes Permit # 107-0488 Date 6-9-09
 Address COVINGTON, 10055 BYPASS RD City/State COVINGTON, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>HOT HOLD</u>		<u>REACTIN COOLER</u>			
<u>HOT DOG</u>	<u>147°F</u>	<u>BEEF SL</u>	<u>41°F</u>		
<u>POL. SAUSAGE</u>	<u>143°F</u>	<u>SLAW</u>	<u>40°F</u>		
<u>PREP COOLER</u>		<u>REACTIN COOLER</u>			
<u>SLICED TOMATOES</u> ^{cooling} _{10 min}	<u>44°F</u>	<u>CHEESE SLICED</u> ^{cooling} _{10 min}	<u>45°F</u>		
<u>DICED TOMATOES</u>	<u>41°F</u>				
<u>SHRED CHEESE</u>	<u>41°F</u>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
<u>15B</u>	<u>NO TEST STRIPS ONSITE - MUST KEEP TEST STRIPS ON-SITE</u>
<u>15C</u>	<u>FRYER DIRTY ON OUTSIDE, HANDTOWEL DISPENSER DIRTY ON OUTSIDE - NEED TO CLEAN ITEMS.</u>
	<u>NOTES - KEEP HANDSINKS CLEAN</u>
	<u>- STORE ALL FOOD PROPERLY IN COOLER</u>
	<u>- CLEAN TIMER</u>

Person in Charge (Signature) [Signature] Date 6-9-09
 Inspector (Signature) [Signature] Date 6-9-09