



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: EAST NEWTON ELEM. SCHOOL
Address: 2286 DIXIE RD

City: COVINGTON Time In: 9:45 AM PM Time Out: 11:10 AM PM

Inspection Date: 11/6/09 CFSM: BETT HAWKINS 4334397 2-16-10

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0010

Last Score	Grade	Date
91	A	5-1-09
81	B	10-22-08

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

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

Person in Charge (Signature) Bett Hawkins B. J. Hawkins (Print)

Date: 11/6/09

Inspector (Signature) Green E. G. G. G.

Follow-up: YES NO

Follow-up Date: 1/1

