

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: FAIRVIEW ELEM. SCHOOL
 Address: 3325 FAIRVIEW RD.
 City: CONVENT Time In: 9:40 AM Time Out: 11:00 AM
 Inspection Date: 11/13/09 CFSM: GAIL LYLE 5704087 1-11-13
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0006

Last Score	Grade	Date
87	B	5-18-09
Prior Score	Grade	Date
85	B	11-4-08

CURRENT SCORE	CURRENT GRADE
91	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			5	IN	OUT	NA	NO		
Supervision - Subcategory 2 4 points						Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1 9 points							
1-2. Person in charge present, demonstrates knowledge, and performs duties: <u>CFSM on staff</u>						5-1A. Proper cooking time and temperatures							
2						5-1B. Proper reheating procedures for hot holding							
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points						Consumer Advisory-Subcategory 2 4 points							
2-1A. Proper use of restriction & exclusion						5-2. Consumer advisory provided for raw and undercooked foods							
2-1B. Hands clean and properly washed						6							
2-1C. No bare hand contact with ready-to-eat foods						Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points							
Employee Health, Good Hygienic Practices Subcategory 2 4 points						6-1A. Proper cold holding temperatures							
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						Date Marking-Subcategory 2 4 points							
3						6-2. Proper date marking and disposition							
Approved Source - Subcategory 1 9 points						7							
3-1A. Food obtained from approved source; parasite destruction						Highly Susceptible Populations - Subcategory 1 9 points							
3-1B. Food received at proper temperature						7-1. Pasteurized foods used; prohibited foods not offered							
3-1C. Food in good condition, safe, and unadulterated						8							
4						Chemicals - Subcategory 2 4 points							
Protection from Contamination-Subcategory 1 9 points						8-2A. Food additives: approved and properly used							
4-1A. Food separated and protected						8-2B. Toxic substances properly identified, stored, used							
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						9							
Protection from Contamination-Subcategory 2 4 points						Conformance with Approved Procedures - Subcategory 2 4 points							
4-2A. Food stored covered						9-2. Compliance with variance, specialized process and HACCP plan process and HACCP							
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					COS	R	Compliance Status					COS	R
10	OUT						14	OUT					
Safe Food and Water, Food Identification 3 points						Proper Use and Handling of Utensils 1 point							
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							
11						15							
Food Temperature Control 3 points						Utensils, Equipment and Vending 1 point							
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						16							
12						Water, Plumbing and Waste 2 points							
Prevention of Food Contamination 3 points						16A. Hot and cold water available; adequate pressure							
12A. Contamination prevented during food preparation, storage & display						16B. Plumbing installed; proper backflow devices							
12B. Personal cleanliness						16C. Sewage and waste water properly disposed							
12C. Wiping cloths: properly used and stored						17							
12D. Washing fruits and vegetables						Physical Facilities 1 point							
13						17A. Toilet facilities: properly constructed, supplied, cleaned							
Postings and Compliance with Clean Air Act 1 point						17B. Garbage/refuse properly disposed; facilities maintained							
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17C. Physical facilities installed, maintained, and clean							
13B. Compliance with Georgia Smoke Free Air Act						17D. Adequate ventilation and lighting; designated areas used							
						18							
						Pest and Animal Control 3 points							
						18. Insects, rodents, and animals not present							

Person in Charge (Signature) David Lyle (Print) Gail Lyle Date: 11/13/09
 Inspector (Signature) Gregory R. East 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 FAIRVIEW ELEM. SCHOOL Permit # 107-0006 Date 11-13-09
 Address 3325 FAIRVIEW RD City/State COVINGTON, GA. Zip Code 30016

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>REACHIN COOLER</u> CHICKEN (C) - ^{COOLING} _{70 min}	54°F	<u>WALKIN COOLER</u> MILK	39°F	<u>MILK COOLER</u> MILK	40°F
<u>HOT HOLDING</u> FRIES	170°F	TURKEY	40°F		
BURGERS	133°F*	MILK	41°F		
		TURKEY	37°F		
		CHEESE-SLICED	40°F		

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	<u>THOMAS CAMP</u> <u>ATKINS 32-67</u>
	* KEEP EYE ON BURGER TEMPS - 100 TEMP. MAY BE DRIPPING DURING PREP. TIME WHEN PUTTING IN SUNS.
<u>3-18</u>	CHEESE IN WALKIN HAD A MOLD LIKE GROWTH ON 3 DIFFERENT PACKAGES FROM SAME BOX - DISCARD ADULTERATED FOOD
	NOTES - ° DISCARD ALL FOOD AFTER EXP DATE
	° DO NOT STACK UTENSILS WET
	° CLEAN INSIDE ICE MACHINE REGULARLY (INCLUDING INSIDE @ TOP)
	° KEEP ALL SANIT BUCKETS & WIPES STORED PROPERLY.

Person in Charge (Signature) Mari Lyle Date 11-13-09
 Inspector (Signature) Jason E. J. Date 11-13-09