

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: EL CHARRO
 Address: 9148 MLK JR AVE
 City: CONINGTAN Time In: 1:50 AM/PM Time Out: 4:30 AM/PM

Inspection Date: 10/13/09 CFSM: OUR#MKN ORNELAS 252259889

Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0442

Last Score	Grade	Date
96	A	2-5-09
Prior Score	Grade	Date
57	U	1-22-09

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

95

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.)

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			
<input checked="" 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; CFSM on staff				5-1A. Proper cooking time and temperatures <input type="radio"/> <input type="radio"/>			
2	IN OUT NA NO			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points				5-1B. Proper reheating procedures for hot holding <input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/>	<input type="radio"/>			Consumer Advisory - Subcategory 2 4 points			
2-1A. Proper use of restriction & exclusion <input 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"/>			6 IN OUT NA NO Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points			
2-1B. Hands clean and properly washed <input type="radio"/> <input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperatures <input type="radio"/> <input type="radio"/>			
2-1C. No bare hand contact with ready-to-eat foods <input type="radio"/> <input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices - Subcategory 2 4 points				<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"/>				6-1B. Proper hot holding temperatures <input type="radio"/> <input type="radio"/>			
<input checked="" type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature <input type="radio"/> <input type="radio"/>			
2-2B. Proper eating, tasting, drinking, or tobacco use <input type="radio"/> <input 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"/>			Date Marking - Subcategory 2 4 points			
2-2C. No discharge from eyes, nose, and mouth <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"/>				6-2. Proper date marking and disposition <input type="radio"/> <input type="radio"/>			
3	IN OUT NA NO			7	IN OUT NA NO		
Approved Source - Subcategory 1 9 points				Highly Susceptible Populations - Subcategory 1 9 points			
<input checked="" 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 <input type="radio"/> <input type="radio"/>				7-1. Pasteurized foods used; prohibited foods not offered <input type="radio"/> <input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	8 IN OUT NA NO Chemicals - Subcategory 2 4 points			
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"/>
<input checked="" type="radio"/>	<input type="radio"/>			8-2A. Food additives: approved and properly used <input type="radio"/> <input type="radio"/>			
3-1C. Food in good condition, safe, and unadulterated <input type="radio"/> <input type="radio"/>				8-2B. Toxic substances properly identified, stored, used <input type="radio"/> <input type="radio"/>			
4	IN OUT NA NO			9 IN OUT NA NO Conformance with Approved Procedures - Subcategory 2 4 points			
Protection from Contamination - Subcategory 1 9 points				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan process and HACCP <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"/>						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served <input type="radio"/> <input type="radio"/>							
Protection from Contamination - Subcategory 2 4 points							
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				
4-2A. Food stored covered <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			14	OUT		
Safe Food and Water, Food Identification 3 points				Proper Use and Handling of Utensils 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 <input type="radio"/> <input type="radio"/>				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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10B. Water and ice from approved source <input type="radio"/> <input type="radio"/>				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"/>	<input type="radio"/>	<input type="radio"/>
10C. Variance obtained for specialized processing methods <input type="radio"/> <input type="radio"/>				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"/>	14D. Gloves used properly <input type="radio"/> <input type="radio"/>			
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food <input type="radio"/> <input type="radio"/>				15	OUT		
11	OUT			Utensils, Equipment and Vending 1 point			
Food Temperature Control 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"/>			
11A. Proper cooling methods used; adequate equipment for temperature control <input type="radio"/> <input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips <input type="radio"/> <input type="radio"/>			
11B. Plant food properly cooked for hot holding <input type="radio"/> <input type="radio"/>				15C. Nonfood-contact surfaces clean <input type="radio"/> <input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16	OUT		
11C. Approved thawing methods used <input type="radio"/> <input type="radio"/>				Water, Plumbing and Waste 2 points			
11D. Thermometers provided and accurate <input type="radio"/> <input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12	OUT			16A. Hot and cold water available; adequate pressure <input type="radio"/> <input type="radio"/>			
Prevention of Food Contamination 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"/>	16B. Plumbing installed; proper backflow devices <input type="radio"/> <input type="radio"/>			
12A. Contamination prevented during food preparation, storage & display <input type="radio"/> <input type="radio"/>				16C. Sewage and waste water properly disposed <input type="radio"/> <input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17	OUT		
12B. Personal cleanliness <input type="radio"/> <input type="radio"/>				Physical Facilities 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"/>
12C. Wiping cloths: properly used and stored <input type="radio"/> <input type="radio"/>				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"/>	17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> <input type="radio"/>			
12D. Washing fruits and vegetables <input type="radio"/> <input type="radio"/>				17C. Physical facilities installed, maintained, and clean <input type="radio"/> <input type="radio"/>			
13	OUT			17D. Adequate ventilation and lighting; designated areas used <input type="radio"/> <input type="radio"/>			
Postings and Compliance with Clean Air Act 1 point				18	OUT		
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pest and Animal Control 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"/>
13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/> <input type="radio"/>				18. Insects, rodents, and animals not present <input type="radio"/> <input type="radio"/>			

Person in Charge (Signature) [Signature] (Print) KAMON MACIAS Date: 10/13/09

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 <u>EL CHARRO</u>	Permit # <u>107-0442</u>	Date <u>10/13/09</u>
Address <u>9148 MLK JR AVE.</u>	City/State <u>CONVINGTON, GA</u>	Zip Code <u>30014</u>

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>COOK TEMP</u> CHICKEN	171°F	<u>REACHIN COOLER</u> SHRIMP	43°F	<u>COOL DRAWER</u> CHICKEN (R)	40°F
STEAK	186°F	STEAK	42°F	STEAK (R)	41°F
<u>PREP COOLER</u> SHRIMP (R)	48°F	<u>PREP COOLER</u> BEANS	161°F	<u>PREP COOLER</u> GUAC.	40°F
SIFRED CHEESE	43°F	BEEF (C)	156°F	SOUR CREAM	41°F
		CHICKEN (C)	147°F	CUT TOMATOES <small>cooling 1 hour</small>	45°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	* KEEP EYE ON PREP COOLER TEMP
	<u>PREP COOLER</u> <u>HOT HOLDING</u> <u>REACHIN COOLER</u> MARINARA 39°F MAR CHEESE DIP 139°F CHILI RELENOS 39°F SALSA 40°F
	<u>PREP COOLER</u> <u>WALKIN COOLER</u> MARINARA 38°F SALSA 54°F <small>cooling 3 hours</small> TOMATOES DICED 40°F STEAK (R) 40°F SALSA 39°F SALSA 48°F <small>cooling 3 hours</small> CIVECHE 40°F CHICKEN (R) 39°F
4-28	EMPLOYEE ONLY WASHED + RINSED POTS + PANS + DID NOT SANITIZE - MUST WASH, RINSE + SANITIZE UTENSILS.
14B	PLATES ON SHELF NOT PROTECTED + ^{OTHER} UTENSILS - NEED TO COVER OR INVERT TO PROTECT FOOD CONTACT SURFACE.
	NOTES - o MAKE SURE ALL EMPLOYEES RESTRAIN HAIR FULLY
	o PUT UP CHOKING POSTER IN DINING AREAS
	o SEAL BOTTOM OF BACK DOOR A LITTLE BETTER
	o DO NOT USE BOWL AS SCOOP IN FOOD
	o LIGHT OUT IN VENT HOOD
	o STORE ALL CHEMICALS (SANITIZER) PROPERLY + KEEP @ PROPER STRENGTH
	o KEEP EYE ON COOLING TEMPS OF SALSA

Person in Charge (Signature)	Date <u>10/13/09</u>
Inspector (Signature)	Date <u>10/13/09</u>