

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: EASTSIDE HIGH SCHOOL
 Address: 10245 COVINGTON BYPASS
 City: COVINGTON Time In: 9:40 AM PM Time Out: 11:15 AM PM
 Inspection Date: 10/8/09 CFSM: TYRA AYCOX 5704083 1-11-13
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0027

Last Score	Grade	Date
100	A	5-18-09
Prior Score	Grade	Date
93	A	10-28-08

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

CURRENT SCORE: 91
 CURRENT GRADE: 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 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>				5-1A. Proper cooking time and temperatures <input type="radio"/>			
2	IN OUT NA NO			<input checked="" type="radio"/>	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion <input type="radio"/>				Consumer Advisory - Subcategory 2 4 points			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed <input type="radio"/>				5-2. Consumer advisory provided for raw and undercooked foods <input type="radio"/>			
<input checked="" 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 <input type="radio"/>				6			
Employee Health, Good Hygienic Practices - Subcategory 2 4 points				IN OUT NA NO			
<input checked="" type="radio"/>	<input type="radio"/>			Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points			
2-2A. Management awareness; policy present; reporting <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"/>			
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 checked="" type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperatures <input checked="" type="radio"/>			
2-2C. No discharge from eyes, nose, and mouth <input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature <input type="radio"/>			
2-2D. Adequate handwashing facilities supplied & accessible <input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
3	IN OUT NA NO			6-1D. Time as a public health control: procedures and records <input type="radio"/>			
Approved Source - Subcategory 1 9 points				Date Marking - Subcategory 2 4 points			
<input checked="" 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"/>				6-2. Proper date marking and disposition <input type="radio"/>			
<input type="radio"/>	<input type="radio"/>			7			
<input type="radio"/>	<input type="radio"/>			IN OUT NA NO			
<input checked="" type="radio"/>	<input type="radio"/>			Highly Susceptible Populations - Subcategory 1 9 points			
3-1B. Food received at proper temperature <input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			7-1. Pasteurized foods used; prohibited foods not offered <input type="radio"/>			
3-1C. Food in good condition, safe, and unadulterated <input type="radio"/>				8			
4	IN OUT NA NO			IN OUT NA NO			
Protection from Contamination - Subcategory 1 9 points				Chemicals - Subcategory 2 4 points			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected <input type="radio"/>				8-2A. Food additives: approved and properly used <input type="radio"/>			
<input checked="" 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"/>				8-2B. Toxic substances properly identified, stored, used <input type="radio"/>			
Protection from Contamination - Subcategory 2 4 points				9			
<input checked="" type="radio"/>	<input type="radio"/>			IN OUT NA NO			
4-2A. Food stored covered <input type="radio"/>				Conformance with Approved Procedures - Subcategory 2 4 points			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces: cleaned & sanitized <input type="radio"/>				9-2. Compliance with variance, specialized process and HACCP plan process and HACCP <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"/>	10A. Pasteurized eggs used where required <input type="radio"/>			<input type="radio"/>	14A. In-use utensils: properly stored <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"/>	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"/>	10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food <input type="radio"/>			<input type="radio"/>	14D. Gloves used properly <input type="radio"/>		
11	OUT			15	OUT		
Food Temperature Control 3 points				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"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="radio"/>		
<input type="radio"/>	11B. Plant food properly cooked for hot holding <input type="radio"/>			<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips <input type="radio"/>		
<input type="radio"/>	11C. Approved thawing methods used <input type="radio"/>			<input type="radio"/>	15C. Nonfood-contact surfaces clean <input type="radio"/>		
<input type="radio"/>	11D. Thermometers provided and accurate <input type="radio"/>			16	OUT		
12	OUT			Water, Plumbing and Waste 2 points			
Prevention of Food Contamination 3 points				<input type="radio"/>	16A. Hot and cold water available; adequate pressure <input type="radio"/>		
<input type="radio"/>	12A. Contamination prevented during food preparation, storage & display <input type="radio"/>			<input type="radio"/>	16B. Plumbing installed; proper backflow devices <input type="radio"/>		
<input type="radio"/>	12B. Personal cleanliness <input type="radio"/>			<input type="radio"/>	16C. Sewage and waste water properly disposed <input type="radio"/>		
<input type="radio"/>	12C. Wiping cloths: properly used and stored <input type="radio"/>			17	OUT		
<input type="radio"/>	12D. Washing fruits and vegetables <input type="radio"/>			Physical Facilities 1 point			
13	OUT			<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned <input type="radio"/>		
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"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="radio"/>			<input type="radio"/>	17C. Physical facilities installed, maintained, and clean <input type="radio"/>		
<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/>			<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used <input type="radio"/>		
				18	OUT		
				Pest and Animal Control 3 points			
				<input type="radio"/>	18. Insects, rodents, and animals not present <input type="radio"/>		

Person in Charge (Signature) Tyra Aycox (Print) TYRA E. AYCOX Date: 10/8/09
 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 EAST SIDE HIGH SCHOOL Permit # 107-0027 Date 10-8-09
 Address 10245 COVINGTON BYPASS City/State COVINGTON, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>[HOT HOLDING]</u>		<u>CHICKEN (C) - COOLING</u>	<u>54°F</u>	<u>FISH RI</u>	<u>31°F</u>
<u>BBQ SAND.</u>	<u>*114°F</u>	<u>CHICKEN (C) - COOLING</u>		<u>MILK</u>	<u>38°F</u>
<u>BBQ SAND.</u>	<u>*104°F</u>	<u>[HOT HOLDING]</u>			
<u>[REACH IN COOLER]</u>		<u>BURGER</u>	<u>*70°F</u>	<u>[REHEAT TO HOT HOLD]</u>	
<u>SLICED TOMATOES - COOLING</u>	<u>47°F</u>	<u>[WALK IN COOLER]</u>		<u>RICE</u>	<u>170°F</u>
		<u>SLICED CHEESE</u>	<u>40°F</u>	<u>BEANS</u>	<u>160°F</u>
<u>[REACH IN COOLER]</u>		<u>SHRIMP (C)</u>	<u>42°F</u>	<u>BBQ</u>	<u>157°F</u>
				<u>SHRIMP</u>	<u>200°F</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	<u>[MILK COOLERS]</u> <u>milk 40°F</u> <u>milk 39°F</u>
<u>6-1B</u>	<u>FOOD NOT BEING HOT HELD PROPERLY - MUST HOT HOLD FOOD @ 135°F OR WARMER - SEE TEMPS ABOVE w/ "*"</u>
	<u>NOTES TO KEEP EYE ON SPRAY BOTTLE SANITIZER STRENGTH</u> <u>o PROTECT CLEAN LINENS</u> <u>o COVER BANDAGES PROPERLY, ex.) FINGER COT</u>
	<u>TAYLOR@USA.COM</u>

Therm CALIP STEINS
32.6°F

Person in Charge (Signature) [Signature] Date 8 Oct 09.
 Inspector (Signature) [Signature] Date 10-8-09