

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: AMTCE ITALIAN CAFE
 Address: 1133 CHURCH ST
 City: CONINGTOW Time In: 1:30 AM Time Out: 3:35 AM
 Inspection Date: 9/14/09 CFSM: JDKPH BELL 5742475 2-11-13
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0436

Last Score	Grade	Date
69	U	9-3-09
Prior Score	Grade	Date
97	A	1-23-09

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

CURRENT SCORE	CURRENT GRADE
81	B
- REINSPECTION SCORE -	
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="checkbox"/>	<input type="checkbox"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff				0 0			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	5-1A. Proper cooking time and temperatures				0 0	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2-2B. Proper reheating procedures for hot holding				0 0			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	5-1B. Proper reheating procedures for hot holding				0 0	
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1				9 points		Consumer Advisory-Subcategory 2					4 points					
	<input checked="" type="checkbox"/>	<input type="checkbox"/>			2-1A. Proper use of restriction & exclusion				0 0			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5-2. Consumer advisory provided for raw and undercooked foods				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-1B. Hands clean and properly washed				0 0		6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1				9 points	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-1C. No bare hand contact with ready-to-eat foods				0 0			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1A. Proper cold holding temperatures				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2A. Management awareness; policy present; reporting				0 0			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1B. Proper hot holding temperatures				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2B. Proper eating, tasting, drinking, or tobacco use				0 0			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1C. Proper cooling time and temperature				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2C. No discharge from eyes, nose, and mouth				0 0			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1D. Time as a public health control: procedures and records				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2D. Adequate handwashing facilities supplied & accessible				0 0			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Date Marking-Subcategory 2				4 points	
3	IN	OUT	NA	NO	Approved Source - Subcategory 1				9 points			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-2. Proper date marking and disposition				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>			3-1A. Food obtained from approved source; parasite destruction				0 0		7	IN	OUT	NA	NO	Highly Susceptible Populations - Subcategory 1				9 points	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	3-1B. Food received at proper temperature				0 0			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	7-1. Pasteurized foods used; prohibited foods not offered				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>			3-1C. Food in good condition, safe, and unadulterated				0 0			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-2A. Food additives: approved and properly used				0 0	
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1				9 points			<input checked="" type="checkbox"/>	<input type="checkbox"/>			8-2B. Toxic substances properly identified, stored, used				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-1A. Food separated and protected				0 0		8	IN	OUT	NA	NO	Chemicals - Subcategory 2				4 points	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				0 0			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	9-2. Compliance with variance, specialized process and HACCP plan process and HACCP				0 0	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-2A. Food stored covered				0 0		9	IN	OUT	NA	NO	Conformance with Approved Procedures - Subcategory 2				4 points	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-2B. Food-contact surfaces: cleaned & sanitized				0 0			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>						

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="checkbox"/>	10A. Pasteurized eggs used where required				0 0			<input type="checkbox"/>	14A. In-use utensils: properly stored				0 0			
	<input type="checkbox"/>	10B. Water and ice from approved source				0 0			<input type="checkbox"/>	14B. Utensils, equipment and linens: properly stored, dried, handled				0 0			
	<input type="checkbox"/>	10C. Variance obtained for specialized processing methods				0 0			<input type="checkbox"/>	14C. Single-use/single-service articles: properly stored, used				0 0			
	<input type="checkbox"/>	10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food				0 0			<input type="checkbox"/>	14D. Gloves used properly				0 0			
11	OUT	Food Temperature Control				3 points		15	OUT	Utensils, Equipment and Vending				1 point			
	<input checked="" type="checkbox"/>	11A. Proper cooling methods used; adequate equipment for temperature control				0 0			<input checked="" type="checkbox"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				0 0			
	<input type="checkbox"/>	11B. Plant food properly cooked for hot holding				0 0			<input checked="" type="checkbox"/>	15B. Warewashing facilities: installed, maintained, used; test strips				0 0			
	<input type="checkbox"/>	11C. Approved thawing methods used				0 0			<input checked="" type="checkbox"/>	15C. Nonfood-contact surfaces clean				0 0			
	<input type="checkbox"/>	11D. Thermometers provided and accurate				0 0		16	OUT	Water, Plumbing and Waste				2 points			
12	OUT	Prevention of Food Contamination				3 points			<input type="checkbox"/>	16A. Hot and cold water available; adequate pressure				0 0			
	<input type="checkbox"/>	12A. Contamination prevented during food preparation, storage & display				0 0			<input checked="" type="checkbox"/>	16B. Plumbing installed; proper backflow devices				0 0			
	<input type="checkbox"/>	12B. Personal cleanliness				0 0			<input checked="" type="checkbox"/>	16C. Sewage and waste water properly disposed				0 0			
	<input type="checkbox"/>	12C. Wiping cloths; properly used and stored				0 0		17	OUT	Physical Facilities				1 point			
	<input type="checkbox"/>	12D. Washing fruits and vegetables				0 0			<input type="checkbox"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				0 0			
13	OUT	Postings and Compliance with Clean Air Act				1 point			<input type="checkbox"/>	17B. Garbage/refuse properly disposed; facilities maintained				0 0			
	<input type="checkbox"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				0 0			<input type="checkbox"/>	17C. Physical facilities installed, maintained, and clean				0 0			
	<input type="checkbox"/>	13B. Compliance with Georgia Smoke Free Air Act				0 0			<input type="checkbox"/>	17D. Adequate ventilation and lighting; designated areas used				0 0			
							18	OUT	Pest and Animal Control				3 points				
								<input type="checkbox"/>	18. Insects, rodents, and animals not present				0 0				

Person in Charge (Signature) [Signature] (Print) LENI LONGINO Date: 9/14/09

Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1

Form: Inspection 1A-2007

Food Service Establishment Inspection Report Addendum

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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 AMICI ITALIAN CAFE Permit # 107-0436 Date 9-14-09
 Address 1133 USHER ST. City/State COVINGTON, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>PREP COOLER - TOP</u>		<u>REACHIN COOLER</u>		<u>MARINARA</u>	<u>37°F</u>
<u>GROUND BEEF (C)</u>	<u>43°F</u>	<u>SHRIMP (R)</u>	<u>38°F</u>		
<u>MEATBALL (C)</u>	<u>54°F</u> ✗			<u>REACHIN COOLER</u>	
<u>SLICED TOMATOES</u>	<u>42°F</u>	<u>PREP COOLER - TOP</u>		<u>CHEESE CAKE</u>	<u>41°F</u>
<u>HAM</u>	<u>42°F</u>	<u>MARINARA</u>	<u>41°F</u>		
<u>HAM</u>	<u>48°F</u> ✗	<u>PEPPERONI</u>	<u>42°F</u>	<u>PREP COOLER TOP</u>	
<u>ROAST BEEF</u>	<u>48°F</u> ✗			<u>SLICED TOMATOES</u>	<u>44°F</u> ✗
		<u>REACHIN COOLER</u>			

OBSERVATIONS AND CORRECTIVE ACTIONS

- WALKIN COOLER HOT HOLDING
- * MARINARA 49°F - COOLING 1 DAY, DISCARDED MARINARA 146°F
- CHICKEN (R) 41°F
- HAM (C) 39°F
- GRILL CHICKEN 36°F
- 4-2B NO SANITIZER BEING DISPENSED IN DISHWASHER - MUST KEEP SANITIZER @ 500-100 PPM (CL)
- 6-1A FOOD NOT BEING COOL HELD PROPERLY - MUST COOL HOLD FOOD @ 41°F OR COOLER - SEE TEMPS ABOVE w/ ✗
- 6-K FOOD NOT BEING COOLED PROPERLY - MUST COOL FOOD PROPERLY - SEE TEMPS ABOVE WITH ✗.
- 11A MARINARA BEING COOLED IN LARGE CONTAINERS - MUST COOL USING APPROVED METHODS.
- 15B DISH MACHINE NOT DISPENSING SANITIZER PROPERLY - NEED TO FIX.
- 16B NO AIR GAP ON 3 COMP SINK @ BAR - 60 DAYS TO INSTALL FROM PREVIOUS INSPECTION AIR GAP (BACKFLOW PREVENTION) ON DRAINLINES OF SINK
- 16C DRAIN LINE OF BEER TAP IS NOT RUN INTO PLUMBING LINE - HOOK UP TO DRAINLINE
- NOTES - WATCH FOR PENTED CANS, ° FIX HEAT/AIR LEAK IN CEILING, ° FINISH CLEANING CEILING TILE, ° FINISH CONSUMER ADVISORY, ° STORE BREAD w/ BUTTER PROPERLY.

Person in Charge (Signature) [Signature]
 Inspector (Signature) [Signature]

Date 9-14-09
 Date 9-14-09