

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: GA FOODS
 Address: 15151 PRATER DR.
 City: CONVENTON Time In: 9:35 AM / PM Time Out: 11:10 AM / PM
 Inspection Date: 9/28/09 CFSM: LARRY LEWIS 1562400 7-19-14
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0421

Last Score	Grade	Date
98	A	1-20-09
Prior Score	Grade	Date
100	A	2-4-08

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

96

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.)

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					Compliance Status						
IN	OUT	NA	NO	COS	R	IN	OUT	NA	NO	COS	R
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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 <input type="radio"/>						
2					5-1B. Proper reheating procedures for hot holding <input type="radio"/>						
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 <input type="radio"/>					5-2. Consumer advisory provided for raw and undercooked foods <input type="radio"/>						
2-1B. Hands clean and properly washed <input type="radio"/>					6						
2-1C. No bare hand contact with ready-to-eat foods <input type="radio"/>					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 <input type="radio"/>						
2-2A. Management awareness; policy present; reporting <input type="radio"/>					6-1B. Proper hot holding temperatures <input type="radio"/>						
2-2B. Proper eating, tasting, drinking, or tobacco use <input type="radio"/>					6-1C. Proper cooling time and temperature <input type="radio"/>						
2-2C. No discharge from eyes, nose, and mouth <input type="radio"/>					6-1D. Time as a public health control: procedures and records <input type="radio"/>						
2-2D. Adequate handwashing facilities supplied & accessible <input type="radio"/>					Date Marking - Subcategory 2 4 points						
3					6-2. Proper date marking and disposition <input type="radio"/>						
Approved Source - Subcategory 1 9 points					7						
3-1A. Food obtained from approved source; parasite destruction <input type="radio"/>					Highly Susceptible Populations - Subcategory 1 9 points						
3-1B. Food received at proper temperature <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					Chemicals - Subcategory 2 4 points						
Protection from Contamination - Subcategory 1 9 points					8-2A. Food additives; approved and properly used <input type="radio"/>						
4-1A. Food separated and protected <input type="radio"/>					8-2B. Toxic substances properly identified, stored, used <input type="radio"/>						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served <input type="radio"/>					9						
Protection from Contamination - Subcategory 2 4 points					Conformance with Approved Procedures - Subcategory 2 4 points						
4-2A. Food stored covered <input type="radio"/>					9-2. Compliance with variance, specialized process and HACCP plan process and HACCP <input type="radio"/>						
4-2B. Food-contact surfaces: cleaned & sanitized <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					Compliance Status						
IN	OUT	NA	NO	COS	R	IN	OUT	NA	NO	COS	R
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Safe Food and Water, Food Identification 3 points					Proper Use and Handling of Utensils 1 point						
10A. Pasteurized eggs used where required <input type="radio"/>					14A. In-use utensils: properly stored <input type="radio"/>						
10B. Water and ice from approved source <input type="radio"/>					14B. Utensils, equipment and linens: properly stored, dried, handled <input type="radio"/>						
10C. Variance obtained for specialized processing methods <input type="radio"/>					14C. Single-use/single-service articles: properly stored, used <input type="radio"/>						
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food <input type="radio"/>					14D. Gloves used properly <input type="radio"/>						
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Temperature Control 3 points					Utensils, Equipment and Vending 1 point						
11A. Proper cooling methods used; adequate equipment for temperature control <input type="radio"/>					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="radio"/>						
11B. Plant food properly cooked for hot holding <input type="radio"/>					15B. Warewashing facilities: installed, maintained, used; test strips <input type="radio"/>						
11C. Approved thawing methods used <input type="radio"/>					15C. Nonfood-contact surfaces clean <input type="radio"/>						
11D. Thermometers provided and accurate <input type="radio"/>					16						
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Water, Plumbing and Waste 2 points					
Prevention of Food Contamination 3 points					16A. Hot and cold water available; adequate pressure <input type="radio"/>						
12A. Contamination prevented during food preparation, storage & display <input type="radio"/>					16B. Plumbing installed; proper backflow devices <input type="radio"/>						
12B. Personal cleanliness <input type="radio"/>					16C. Sewage and waste water properly disposed <input type="radio"/>						
12C. Wiping cloths: properly used and stored <input type="radio"/>					17						
12D. Washing fruits and vegetables <input type="radio"/>					Physical Facilities 1 point						
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned <input type="radio"/>					
Postings and Compliance with Clean Air Act 1 point					17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/>						
13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="radio"/>					17C. Physical facilities installed, maintained, and clean <input type="radio"/>						
13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/>					17D. Adequate ventilation and lighting; designated areas used <input type="radio"/>						
					18						
					Pest and Animal Control 3 points						
					18. Insects, rodents, and animals not present <input type="radio"/>						

Person in Charge (Signature) Larry Lewis (Print) Larry Lewis Date: 9/28/09
 Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1
 Form: Inspection 1A-2007

Food Service Establishment Inspection Report Addendum

Page 2 of 2

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 GA FOODS Permit # 107-0421 Date 9-28-09
 Address 15151 PRATER DRIVE City/State COVINGTON, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>COOLING TEMP</u>		<u>NO OTHER PHF</u>			
<u>CHICKEN - counter 2 hrs</u>	<u>66°F</u>				
<u>WALKIN COOLER</u>					
<u>WASH POTATOES</u>	<u>36°F</u>				
<u>BUTTER</u>	<u>36°F</u>				
<u>MILK</u>	<u>36°F</u>			<u>THERM CAB</u>	
				<u>ATKINS</u>	<u>32.6°F</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number 4-2B SANITIZER WEAR @ 3 COMP SINK + COMING OUT OF DISPENSER - KEEP QUAT SANI @ MANU. SPECS

NOTES - INSTALL SPLASHGUARD IN BETWEEN HANDSINK & MOP SINK.

- KEEP TRASH CANS NEAR HANDSINKS
- REPLACE ANY CRACKED/MISSING TILE ON FLOOR
- LABEL ALL BULK STORAGE CONTAINERS
- KEEP HANDLES OUT OF FOOD
- LABEL ALL SANITIZER BUCKETS
- VEGE SINK IS FOR VEGE/FRUIT PREP ONLY.

Person in Charge (Signature) Yang Lewis

Date 9-28-09

Inspector (Signature) John E. Smith

Date 9-28-09