



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: NORTH COBB AMERICAN LEGION POST 304

Address: 4220 S MAIN ST

City: ACWORTH Time In: 04 : 00 PM Time Out: 05 : 55 PM

Inspection Date: 06/26/2020 CFSM: Henry Alexander

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

100 A 12/20/18

Risk Type: 1 2 3 Permit#: FSP-033-002083

100 A 12/04/17

98 A

A=90-100 B=80-89 C=70-79 U=69

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

Table with 2 main sections: Compliance Status (left) and Compliance Status (right). Each section has columns for COS and R. Items include PIC presence, food safety practices, and temperature controls.

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

Table with 2 main sections: Compliance Status (left) and Compliance Status (right). Items include Safe Food and Water, Food Identification, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature) [Signature]

(Print) John Date: 06/26/2020

Inspector (Signature) [Signature]

Follow-up: YES NO Follow-up Date:

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment NORTH COBB AMERICAN LEGION POST 304	Permit # FSP-033-002083	Date 06/26/2020
Address 4220 S MAIN ST	City/State ACWORTH GA	Zipcode 30101

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooling, Main Kitchen, Prep Top Cooler, Cheese, american at 4:20	45.0 ° F	Cooling, Main Kitchen, Prep Top Cooler, Cheese, american at 5:00	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dairy, sour cream	41.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Ambient, ambient	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, sour cream	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cheese, american sliced	41.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Pork, raw bacon	41.0 ° F				

14C Violation of Code: [511-6-1.05(10)(e)1&3] Observed items in both dry storage and kitchen areas on shelves below 6' off floor.
CA: Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: At least 6 inches (15 centimeters) above the floor.
COS: Items were moved 6ft off the floor Corrected On-Site. New Violation.

14C Violation of Code: [511-6-1.05(10)(g)(1)&(3)] Observed single service items not inverted.
CA: Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-and lip-contact surfaces is prevented.
COS: Items were inverted. Corrected On-Site. New Violation.

17C Violation of Code: [511-6-1.07(5)(a),(b)] Observed ceiling with holes and cove missing from side wall in dry storage area.
CA: Good Repair. All physical facilities shall be maintained in good repair. New Violation.

QUAT sanitizer observed at 300ppm
Dish Machine at 180F
Ensure doors are sealed

Remarks Provided PIC with the following:
Employee Health Policy
Sanitizer dilution sheet
COVID guidance
Parish Divinity EHS III

Person in Charge (Signature)  Date: 06/26/2020

Inspector (Signature) IKHAEER HOWARD  Date: 06/26/2020