1		1	D			GEORGIA DEPARTM															
		1			Fetablich	ment Name: NORTH			-			•		റട	T 30	14					
4 '		4				' <u>-</u>	ООВ	D AIV	ILIXIC	<u> </u>	IV LL	OIO	141	00	1 50	7-					
Georgi	a Dep	artm	ent o	f Public Health	Address:	4220 S MAIN ST															
City:	AC	CWC	RT	H	Time In:	04 : 00 _{PM}	Tin	ne Oı	ut:	05	<u>-</u> :_	55	5	РМ						\	
Inspe	ectio	on D	ate	: 0	6/26/2020	CFSM: Henry	Alexa	ande	-									¥		•	
Purp	ose sued	of I Pro	nsp visi	ection: Ronal Permit	O Tempor	followup O Initial O ary O				0	0	Α		12/	20 /	18	J	8		1	
Risk Type: 1 0 2 0 3 0 Permit#: FSP-033-002083 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 behaviors, chemicals, and pleatth Interventions are control measures to prevent illness or injury.						preve roducti	ction of		100		Α		12/04/17		17			A=90-100 B=80-89 C	-70.70 11	×60	
- Iouiui						<u>·</u>			<u> </u>												209
Comp					ot in compliance	NO=not observed NA=not	applica	able		orre				g ins ance				tion of the sa	ame code provision=2 po	cos	R
	0	+		1-2∆ PIC nre	sent demons	trates knowledge, performs	dutie	26	-	0	0										
		0	1		d Food Protect		uult	<i>,</i> 3		0	0		0	0	0	•	5-1A. Proper of	cooking tin	me and temperatures	0	0
						· g			- 1	_			0	0	0	•	5-1B. Proper r		procedures for hot	0	0
		\bot								_		-	9	9	9	-	holding			-	9
•	_	_	-			ion & exclusion				0	0	-					5-2 Concuma	ar advisor:	provided for raw and	_	1
•	0 2-1B. Hands clean and properly washed 2-1C. No bare hand contact with ready-to-eat foods or a					oppr	ovod	- 1	0	0		•	0	О		undercooked		provided for raw and	0	0	
•	0	0	0		e nand contact thod properly f		appr	oveu	1	O	0										
•														_	_	_	2.12.5			_	-
	_	_				dge, responsibilities, report	ing		_	0	0		0	0					ng temperatures g temperatures	0	0
•	0		_			g, drinking, or tobacco use				0	0		•	0					ne and temperature	0	0
	0	_	U			yes, nose, and mouth	agaibl	•		0	0		_				6-1D. Time as				
-	2-2D. Adequate handwashing facilities supplied & acces 2-2E. Response procedures for vomiting & diarrheal eve									Ö	0		0	0	•	0	procedures ar			0	0
_	_				noo prooceano	o tor romaing a diamiour o			- 1	_	(_	-	-					
	0			3-1A. Food o	btained from a	approved source			1	0	0		•	0	0	0	6-2. Proper da	ate markin	g and disposition	0	0
C	0	0		3-1B. Food re	eceived at pro	per temperature			- 1	0	0						7 1 Daetouriz	red foods I	used: Prohibited food		1
3-1C. Food in good condition, safe, and unadulterated									0	0		О	О	•		not offered	.eu ioous t	used. Fromblied lood	0	0	
C	0		0	3-1D. Require	ed records: sh	ellstock tags, parasite dest	ructio	n		0	0										
	0	0	0	4.1A Foods	eparated and	protected			-	0	0		0	0				dditives: ap	pproved and properly	0	0
			0		•	returned, previously served	ł.								_		used	ihetancee	properly identified,		
	0	'			d, and unsafe t		,			0	0		•	О			stored, used	ibstarioes	property identified,	0	0
									_	_	_										
	0		_		tored covered	es: cleaned & sanitized				0	0		0	0	•		9-2. Complian process and F		ariance, specialized	0	0
•				4-2D. 1 00u-0	oniaci sunace		ΩΩΓ) RF	TAIL	_		TIC	FS				process and r	IACCF PIE	all		
	(N	lark t	he nı	ımbered item C		mpliance. For items marked C	UT, m	ark C0	OS or R	₹ fo	r each	item	as ap							point)	
C	lian	0	-4		Good Retail Pra	actices are preventive measures	cos				tion of p			chen	nicals	s, an	d physical object	ts into foods	S	cos	R
	Compliance Status 10 OUT Safe Food and Water, Food Identification						_	oints	. —		OUT							point			
	O 10A. Pasteurized eggs used where required O						17			4A. lı				roperly stored				0			
	0				m approved s		0	0		f									tored, dried, handled	0	Ō
	0					ed processing methods	O	O			9 1	4C. S	Single	e-use	e/sir	ıgle-	service article	s: properly	y stored, used		0
	0				beled; original		o	0	1		_	4D. (Slove	es us		_				0	
11	OUT	Ħ			d Temperatui		_	oints	15	5 (TUC						sils, Equipme				point
	0			per cooling m		adequate equipment for	0	0	11			5A. F onstr					d-contact surfa	ed, O	0		
	9	_		ure control			4	1		ŀ				_	_	_	lities: installed	, maintaine	ed, used; test strips	0	0
	0	_			rly cooked for	-	0	0		ŀ	_				_		surfaces clean		, .,	ō	ŏ
	_	_			g methods use		0	0	16	5 (DUT					_	ater, Plumbin		iste	_	oints
	0					0	0		T	0 1	6A. F	lot a	nd c	old v		er available; adequate pressure				0	
12	OUT	Prevention of Food Contamination						oints		Į		16B. Plumbing installed; proper backflow devices					0	0			
	o lack. Contamination prevented during food preparation, storage, display					0	<u> </u>		4		6C. S	Sewa	ige a	ınd v	vast	te water prope		ed	0	0	
	0			sonal cleanlin	ness		0	0	17	' (OUT	7^ ~	all r	£	141 -		Physical F		liad ala		point
	O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O						0	11	ŀ		17A. Toilet facilities: properly constructed, supplied, cleaned 17B. Garbage/refuse properly disposed; facilities maintained						0				
								0	11	ŀ	_					_	installed, main			0	0
13	OUT	1				with Clean Air Act	_	point	11	ŀ	_		_						ted areas used	0	0
	0	13A				king Poster/Handwashing	0	0	18	3 (OUT		- 4		201		Pest and Anir			_	oints
	0	_				ke Free Air Act	0	0		T		8. Ins	sects	, rod	lents		nd animals not			0	_
Person in Charge (Signature) 9 A Charge (Print) John Date: 06/26/2020																					
Perso	n in	Cha	rge (الموت المالية			(P	rin	t) Jo	nn						Date: 0	06/26/2020		
Insne	ctor	(Sia	aatu	ra) de	Stal						Foll	low-i	ın.	YF	s C)	NO 🛢	Follow-	un Dato:		

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).

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

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				

Violation of Code: [511-6-1.05(10)(e)183] 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 14C surfaces is prevented.

COS: Items were inverted. Corrected On-Site. New Violation.

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. 17C

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

Je Star

Date: 06/26/2020