			1		1			od Service Establis				ion	Ke	port						
	_	9						t Name: Echols Co	unty So	cnoo	01				_		-	-		
Georg	la D	epa	tme	nt c	f Pu	blic Health	Address: _	90 Hwy 94		_	-				_			1 1		
City:	-						me In: <u>09</u> 29/2023	: 45 AM T	ime C lartine		1(0:		15	- 4	AM		100 A		
Purpose of Inspection: Routine Followup () Initial () Issued Provisional Permit () Temporary ()									100			Α		11/03/22						
Risk	(T)	pe		C	2	30	Permit	#: FSP-050-000012			HO S	cons		CP3HSN: 1	+	Chill				
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborner illness outbreaks. Public pathogens, chemicals, and physic Health Interventions are control measures to prevent illness or injury.							eventive uction of sysical obje	ects	10	100		Α		04/26/22		SCORING AND GRADING: A=90-100 B=80-89 C=70	79 U:	 ≤69		
	Ī	IN	=in c	om	(l)	Mark designat	ed compliance sta		each nu	mber	od ite	em. F	or it	ems m	arkı	od OL	JT, m	HINTERVENTIONS mark COS or R for each Item as applicable.) R=repeat violation of the same code provision=2 point		
Com		пс	St	tu							COS	S R	T	Comp				us	cos	Ι
	IN C		NΑ	NC		A DIO		pervision	ution		4 p	oint	⊣ Ⅱ	5 IN	01	υти	A N	O Cooking and Reheating of TCS Foods, Consumer Advisory	9 pc	oiı
	0		0	-	_		Food Protection	s knowledge, performs d Manager	uues			0		O	1	0 0	0	5-1A. Proper cooking time and temperatures	O	T
	IN C			NC			Health, Good	Hygienic Practices, Pre ation by Hands	venting		9 р	oint	s	0	1	_	0	5-1B. Proper reheating procedures for hot holding	0	
l le	=+	읏			-		se of restriction &					0		Т.	Т	T	1	5-2. Consumer advisory provided for raw and	4 pc	Т
	-	0	-	0	_		ean and properly nand contact wit	wasned ready-to-eat foods or a	oproved		0	+-	11	0			9	undercooked foods	0	
'	•	0	0	0	alte	ernate metho	d properly follov	ed			0		41	6 IN	0	UTN	A N	O Holding of TCS Foods, Date Marking of TCS Foods	9 pc	oli
<u></u>	=1	_	_	_	2.0	A Managan	annt knowledge	representative reporting			4 p	oint			1	0 0	0 0	6-1A. Proper cold holding temperatures	0	T
		능	-	0	-			responsibilities, reporting nking, or tobacco use]		6	_		0	T	0 0	0 0	0 6-1B. Proper hot holding temperatures	0	I
		ō						nose, and mouth			ō			0	19	0 (0	6-1C. Proper cooling time and temperature	0	1
		0			-			cilities supplied & acces			0	_		0	1	0 0	9 0	6-1D. Time as a public health control: procedures and records	0	
	N	0	NI A	Mil	-	2E. Response		vomiting & diarrheal ever ved Source	nts		0	Ooint	_		_				4 p	oi
		_	MA	IN	-	IA, Food obta	ained from appro			_	O		- 1					6-2. Proper date marking and disposition	0	_
	_	_	0	•	_		eived at proper t				0	0	Jŀ		1	UTN	_	7-1. Pasteurized foods used: Prohibited foods	9 p	Т
	8	0						afe, and unadulterated			0				1	ם פ	기	not offered	0	
	O I	_	_	-	_	ID. Required		ock tags, parasite destruction	ction		9 0	oint	_	8 IN	0	UT N	AN		4 p	oi
	-			-	-	A. Food sep	arated and prote		_	_	O			0	ŀ	0 0		8-2A, Food additives; approved and properly used	0	l
1 7		o	Г	Г	4-1	IB. Proper di	sposition of retu	ned, previously served,			0	o	71		1	0	T	8-2B. Toxic substances properly identified,	0	T
			L	L_	rec	conditioned, a	and unsale 1000		_		4 0	oint	-	100		_	I A INI	stored, used Conformance with Approved Procedures	4 p	L
H	•	0	O		4-2	2A. Food stor	red covered				0	0			$\overline{}$	0 (_	9-2. Compliance with variance, specialized	o	Т
		0	0		4-2	2B. Food-con	itact surfaces; cl	eaned & sanitized				0	-		_	9 1	_	process and HACCP plan	Γ_0	1
		/Ms	rik ti	a n	umb	ered item OH	T if not in complis		OD RI							licabl	le R	= Repeat Violation of the same code provision = 1 poi	nt)	
	7.45	`_							control	he int	roduc	ction o	f pa	thogen	s, ct	nemic			cos	
Com 10	plia	_	St	atu	5	Safe Food	Good Retail Practices are preventive measures to control the COS afe Food and Water, Food Identification 3 poi						OUT	Ince Status				Proper Use of Utensils		
10	10	-	OA.	Pa	steu		sed where requi		0	O	╁┝	14	0	_	ln-u	ıse u	itens	sils: properly stored	0	
	1	_	- 91.5	_			approved source		0	0	11	Ì	0	_				uipment and linens: properly stored, dried, handle	0	İ
)	OC.	Va	ian	ce obtained f	or specialized p	ocessing methods	0	0][[0	-		-	CHANA	single-service articles: properly stored, used	0	1
	I	\rightarrow	OD.	Fo	od p		led; original cont		0	0	11-	15	O דטכ	14D.	Glo	ves		d properly Jtensils, Equipment and Vending	0	1
11	01	-		11000			d Temperature		3 p	oints	1	13		15A.	For	od an	_	onfood-contact surfaces cleanable, properly	-	T
	0					cooling meth control	nods used: adeq	uate equipment for	0	0			0	desig	пес	l, cor	nstru	ucted, and used	0	1
	t	-			11123123		cooked for hot h	olding	10	10	11	[0	_				ng facilities: installed, maintained, used; test strips	0	
	T						nethods used		0	0	11_	16	O דטכ		Noi	ntood	d-col	ntact surfaces clean Water, Plumbing and Waste	0 2p	
	I	-		_			vided and accura	te	0	0] F	10	0	+	Hot	t and	colr	d water available; adequate pressure	0	-
12	0	JΤ		Ξ			ion of Food Co		3 p	oints	-	ı	o	-				stalled; proper backflow devices	Ö	-
	0		2A.		ntar	mination prev	ented during foo	d preparation, storage,	0	0			0	_	Sev	wage	and	d waste water properly disposed	0	•
	-	_	CITY OF	-	sor	nal cleanlines	is .		0	0	ΗĿ	17	דטכ	-	To"	ot f	aliter	Physical Facilities	11	poi
	F	-		11100			erly used and st	ored	ŏ	ŏ		ŀ	0		_		_	es: properly constructed, supplied, cleaned fuse properly disposed; facilities maintained	0	+
	1	-	_	1777	_	ng fruits and			0	0		ŀ	0					cilities installed, maintained, and clean	0	+
13	O	-			_			ith Clean Air Act	1	point][_	ō	-	-	LAVOUR		entilation and lighting; designated areas used	O	†
	-	-+					ALCOHOLOGICA DISTRICTOR DE	Poster/Handwashing	0	0		18	רטכ					Pest and Animal Control	3 р	-
	() [3B.	Со	mpl	iance with G	eorgia Smoke Fr	10.	10	0	JĽ		0	18. In	sec	cts, r	oder	nts, and animals not present	0	1
		1	37		101	gnature)	Intil)	Meest	1)		(D.)			stal Ma	ed lan			Date: 03/29/2023		