

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE											
Establishment Name: THOMASVILLE HIGH SCHOOL						100		A											
Address: 315 S HANSELL ST																			
City: Thomasville Time In: 09 : 10 AM Time Out: 10 : 30 AM																			
Inspection Date: 08/10/2023 CFSM: Mistry Troutman																			
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/> Issued Provisional Permit <input type="radio"/> Temporary <input type="radio"/>						Last Score		Grade		Date									
						100		A		04/17/23									
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: FSP-136-000110						Prior Score		Grade		Date									
						100		A		09/06/22									
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.													
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.) 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																			
Compliance Status						COS		R		Compliance Status		COS		R					
1 IN OUT NA NO Supervision 4 points										5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points									
<input checked="" type="radio"/> 1-2A. PIC present, demonstrates knowledge, performs duties						<input type="radio"/>		<input type="radio"/>		<input checked="" type="radio"/> 5-1A. Proper cooking time and temperatures						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 1-2B. Certified Food Protection Manager						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 5-1B. Proper reheating procedures for hot holding						<input type="radio"/>		<input type="radio"/>	
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points										6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points									
<input checked="" type="radio"/> 2-1A. Proper use of restriction & exclusion						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 6-1A. Proper cold holding temperatures						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 2-1B. Hands clean and properly washed						<input type="radio"/>		<input type="radio"/>		<input checked="" type="radio"/> 6-1B. Proper hot holding temperatures						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 6-1C. Proper cooling time and temperature						<input type="radio"/>		<input type="radio"/>	
3 IN OUT NA NO Approved Source 9 points										<input type="radio"/> 6-1D. Time as a public health control: procedures and records						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 3-1A. Food obtained from approved source						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 6-2. Proper date marking and disposition						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 3-1B. Food received at proper temperature						<input type="radio"/>		<input type="radio"/>		7 IN OUT NA NO Highly Susceptible Populations 9 points									
<input checked="" type="radio"/> 3-1C. Food in good condition, safe, and unadulterated						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 7-1. Pasteurized foods used: Prohibited foods not offered						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 3-1D. Required records: shellstock tags, parasite destruction						<input type="radio"/>		<input type="radio"/>		8 IN OUT NA NO Chemicals 4 points									
4 IN OUT NA NO Protection From Contamination 9 points										<input type="radio"/> 8-2A. Food additives: approved and properly used						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 4-1A. Food separated and protected						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 8-2B. Toxic substances properly identified, stored, used						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food						<input type="radio"/>		<input type="radio"/>		9 IN OUT NA NO Conformance with Approved Procedures 4 points									
4 IN OUT NA NO Food stored covered 4 points										<input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 4-2A. Food stored covered						<input type="radio"/>		<input type="radio"/>											
<input checked="" type="radio"/> 4-2B. Food-contact surfaces: cleaned & sanitized						<input type="radio"/>		<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) Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																			
Compliance Status						COS		R		Compliance Status						COS		R	
10 OUT Safe Food and Water, Food Identification 3 points										14 OUT Proper Use of Utensils 1 point									
<input type="radio"/> 10A. Pasteurized eggs used where required						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 14A. In-use utensils: properly stored						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 10B. Water and ice from approved source						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 10C. Variance obtained for specialized processing methods						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 10D. Food properly labeled; original container						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 14D. Gloves used properly						<input type="radio"/>		<input type="radio"/>	
11 OUT Food Temperature Control 3 points										15 OUT Utensils, Equipment and Vending 1 point									
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 11B. Plant food properly cooked for hot holding						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 11C. Approved thawing methods used						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 15C. Nonfood-contact surfaces clean						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 11D. Thermometers provided and accurate						<input type="radio"/>		<input type="radio"/>		16 OUT Water, Plumbing and Waste 2 points									
12 OUT Prevention of Food Contamination 3 points										<input type="radio"/> 16A. Hot and cold water available; adequate pressure						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 16B. Plumbing installed; proper backflow devices						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 12B. Personal cleanliness						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 16C. Sewage and waste water properly disposed						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 12C. Wiping cloths: properly used and stored						<input type="radio"/>		<input type="radio"/>		17 OUT Physical Facilities 1 point									
<input type="radio"/> 12D. Washing fruits and vegetables						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned						<input type="radio"/>		<input type="radio"/>	
13 OUT Postings and Compliance with Clean Air Act 1 point										<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 17C. Physical facilities installed, maintained, and clean						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act						<input type="radio"/>		<input type="radio"/>		<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used						<input type="radio"/>		<input type="radio"/>	
Person in Charge (Signature) <i>Mistry Troutman</i> (Print) Mistry Troutman						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>						Date: 08/14/2023							
Inspector (Signature) <i>David Johnson</i>						Follow-up Date:													



GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report

Establishment Name: SCOTT ELEMENTARY (SCHOOL)

Address: 100 N HANSELL ST

City: Thomasville Time In: 09 : 00 AM Time Out: 10 : 15 AM

Inspection Date: 08/17/2023 CFMS: Brenda Wilson

Purpose of Inspection: Routine ☒ Followup ☐ Initial ☐

Issued Provisional Permit ☐ Temporary ☐

Risk Type: 1 ☐ 2 ☒ 3 ☐ Permit#: FSP-136-000109

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.

Last Score: 100 Grade: A Date: 04/11/23

Prior Score: 100 Grade: A Date: 08/25/22

CURRENT SCORE

CURRENT GRADE

100

A

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.)

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

Compliance Status					COS	R	Compliance Status					COS	R		
1	IN	OUT	NA	NO	Supervision		4 points	5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory		9 points
	<input checked="" type="radio"/>	<input type="radio"/>			1-2A. PIC present, demonstrates knowledge, performs duties		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A. Proper cooking time and temperatures		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		1-2B. Certified Food Protection Manager		<input type="radio"/> <input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B. Proper reheating procedures for hot holding		<input type="radio"/> <input type="radio"/>
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points						4 points		
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-1B. Hands clean and properly washed		<input type="radio"/> <input type="radio"/>	6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods		9 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1A. Proper cold holding temperatures		<input type="radio"/> <input type="radio"/>
							4 points		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2A. Management knowledge, responsibilities, reporting		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C. Proper cooling time and temperature		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth		<input type="radio"/> <input type="radio"/>						4 points		
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible		<input type="radio"/> <input type="radio"/>	7	IN	OUT	NA	NO	Highly Susceptible Populations		9 points
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2E. Response procedures for vomiting & diarrheal events		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		7-1. Pasteurized foods used: Prohibited foods not offered		<input type="radio"/> <input type="radio"/>
3	IN	OUT	NA	NO	Approved Source		9 points						4 points		
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source		<input type="radio"/> <input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition		<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature		<input type="radio"/> <input type="radio"/>	7	IN	OUT	NA	NO	Highly Susceptible Populations		9 points
	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		7-1. Pasteurized foods used: Prohibited foods not offered		<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1D. Required records: shellstock tags, parasite destruction		<input type="radio"/> <input type="radio"/>	8	IN	OUT	NA	NO	Chemicals		4 points
4	IN	OUT	NA	NO	Protection From Contamination		9 points		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		8-2A. Food additives: approved and properly used		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A. Food separated and protected		<input type="radio"/> <input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="radio"/> <input type="radio"/>						4 points		
							4 points	9	IN	OUT	NA	NO	Conformance with Approved Procedures		4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A. Food stored covered		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		9-2. Compliance with variance, specialized process and HACCP plan		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	4-2B. Food-contact surfaces: cleaned & sanitized		<input type="radio"/> <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)

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

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

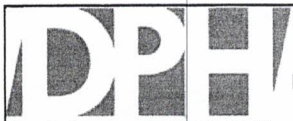
Person in Charge (Signature) (Print) Brenda Wilson

Date: 08/21/2023

Inspector (Signature)

Follow-up: YES ☐ NO ☒

Follow-up Date:



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: JERGER ELEMENTARY (SCHOOL)

Address: 1006 S BROAD ST

City: Thomasville Time In: 10 : 50 AM Time Out: 11 : 40 AM

Inspection Date: 08/21/2023 CFSM: LESLIE MCDOWELL

Purpose of Inspection: Routine ☒ Followup ☐ Initial ☐
Issued Provisional Permit ☐ Temporary ☐

Risk Type: 1 ☐ 2 ☒ 3 ☐ Permit#: FSP-136-000107

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.

Last Score	Grade	Date
100	A	03/14/23
Prior Score	Grade	Date
100	A	09/06/22

CURRENT SCORE	CURRENT GRADE
100	A
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.)

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

Compliance Status	COS	R	Compliance Status	COS	R
1 IN OUT NA NO Supervision 4 points			5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2A. PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B. Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points			<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>	6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>
2-2A. Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1C. Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1D. Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>	7 IN OUT NA NO Highly Susceptible Populations 9 points		
2-2E. Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 7-1. Pasteurized foods used: Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>
3 IN OUT NA NO Approved Source 9 points			8 IN OUT NA NO Chemicals 4 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A. Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	9 IN OUT NA NO Conformance with Approved Procedures 4 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1D. Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/>	<input type="radio"/>
4 IN OUT NA NO Protection From Contamination 9 points					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>			
4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>			
4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<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)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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

Person in Charge (Signature)

(Print) Leslie McDowell

Date: 08/22/2023

Inspector (Signature)

Follow-up: YES ☐ NO ☒

Follow-up Date:

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE			
Establishment Name: HARPER ELEMENTARY (SCHOOL)						100		A			
Address: 110 BARTOW ST											
City: Thomasville Time In: 11 : 50 AM Time Out: 12 : 45 PM											
Inspection Date: 08/21/2023 CFSM: Rutena Clark											
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/> Issued Provisional Permit: <input type="radio"/> Temporary <input type="radio"/>						<div style="border: 1px solid black; padding: 2px;">Last Score</div> <div style="border: 1px solid black; padding: 2px;">100</div>		<div style="border: 1px solid black; padding: 2px;">Grade</div> <div style="border: 1px solid black; padding: 2px;">A</div>		<div style="border: 1px solid black; padding: 2px;">Date</div> <div style="border: 1px solid black; padding: 2px;">03/08/23</div>	
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: FSP-136-000008						<div style="border: 1px solid black; padding: 2px;">Prior Score</div> <div style="border: 1px solid black; padding: 2px;">100</div>		<div style="border: 1px solid black; padding: 2px;">Grade</div> <div style="border: 1px solid black; padding: 2px;">A</div>		<div style="border: 1px solid black; padding: 2px;">Date</div> <div style="border: 1px solid black; padding: 2px;">09/20/22</div>	
<small> 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. </small>						<div style="border: 1px solid black; padding: 2px;">SCORING AND GRADING:</div> <div style="display: flex; justify-content: space-between; font-size: 0.8em;"> A=90-100 B=80-89 C=70-79 U≤69 </div>					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <small>(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.)</small>											
<small>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</small>											
Compliance Status					COS		R				
1 IN OUT NA NO					Supervision		4 points				
<input checked="" type="radio"/>					1-2A. PIC present, demonstrates knowledge, performs duties		<input type="radio"/>		<input type="radio"/>		
<input checked="" type="radio"/>					1-2B. Certified Food Protection Manager		<input type="radio"/>		<input type="radio"/>		
2 IN OUT NA NO					Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points				
<input checked="" type="radio"/>					2-1A. Proper use of restriction & exclusion		<input type="radio"/>		<input type="radio"/>		
<input checked="" type="radio"/>					2-1B. Hands clean and properly washed		<input type="radio"/>		<input type="radio"/>		
<input checked="" type="radio"/>					2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					2-2A. Management knowledge, responsibilities, reporting		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					2-2C. No discharge from eyes, nose, and mouth		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					2-2D. Adequate handwashing facilities supplied & accessible		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					2-2E. Response procedures for vomiting & diarrheal events		<input type="radio"/>		<input type="radio"/>		
3 IN OUT NA NO					Approved Source		9 points				
<input checked="" type="radio"/>					3-1A. Food obtained from approved source		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					3-1B. Food received at proper temperature		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					3-1D. Required records: shellstock tags, parasite destruction		<input type="radio"/>		<input type="radio"/>		
4 IN OUT NA NO					Protection From Contamination		9 points				
<input checked="" type="radio"/>					4-1A. Food separated and protected		<input type="radio"/>		<input type="radio"/>		
<input checked="" type="radio"/>					4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					4-2A. Food stored covered		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					4-2B. Food-contact surfaces: cleaned & sanitized		<input type="radio"/>		<input type="radio"/>		
5 IN OUT NA NO					Cooking and Reheating of TCS Foods, Consumer Advisory		9 points				
<input type="radio"/>					5-1A. Proper cooking time and temperatures		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					5-1B. Proper reheating procedures for hot holding		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					5-2. Consumer advisory provided for raw and undercooked foods		<input type="radio"/>		<input type="radio"/>		
6 IN OUT NA NO					Holding of TCS Foods, Date Marking of TCS Foods		9 points				
<input checked="" type="radio"/>					6-1A. Proper cold holding temperatures		<input type="radio"/>		<input type="radio"/>		
<input checked="" type="radio"/>					6-1B. Proper hot holding temperatures		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					6-1C. Proper cooling time and temperature		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					6-1D. Time as a public health control: procedures and records		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					6-2. Proper date marking and disposition		<input type="radio"/>		<input type="radio"/>		
7 IN OUT NA NO					Highly Susceptible Populations		9 points				
<input type="radio"/>					7-1. Pasteurized foods used: Prohibited foods not offered		<input type="radio"/>		<input type="radio"/>		
8 IN OUT NA NO					Chemicals		4 points				
<input type="radio"/>					8-2A. Food additives: approved and properly used		<input type="radio"/>		<input type="radio"/>		
<input checked="" type="radio"/>					8-2B. Toxic substances properly identified, stored, used		<input type="radio"/>		<input type="radio"/>		
9 IN OUT NA NO					Conformance with Approved Procedures		4 points				
<input type="radio"/>					9-2. Compliance with variance, specialized process and HACCP plan		<input type="radio"/>		<input type="radio"/>		
GOOD RETAIL PRACTICES <small>(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)</small>											
<small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>											
10 OUT					Safe Food and Water, Food Identification		3 points				
<input type="radio"/>					10A. Pasteurized eggs used where required		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					10B. Water and ice from approved source		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					10C. Variance obtained for specialized processing methods		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					10D. Food properly labeled; original container		<input type="radio"/>		<input type="radio"/>		
11 OUT					Food Temperature Control		3 points				
<input type="radio"/>					11A. Proper cooling methods used: adequate equipment for temperature control		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					11B. Plant food properly cooked for hot holding		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					11C. Approved thawing methods used		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					11D. Thermometers provided and accurate		<input type="radio"/>		<input type="radio"/>		
12 OUT					Prevention of Food Contamination		3 points				
<input type="radio"/>					12A. Contamination prevented during food preparation, storage, display		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					12B. Personal cleanliness		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					12C. Wiping cloths: properly used and stored		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					12D. Washing fruits and vegetables		<input type="radio"/>		<input type="radio"/>		
13 OUT					Postings and Compliance with Clean Air Act		1 point				
<input type="radio"/>					13A. Posted: Permit/Inspection/Choking Poster/Handwashing		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					13B. Compliance with Georgia Smoke Free Air Act		<input type="radio"/>		<input type="radio"/>		
14 OUT					Proper Use of Utensils		1 point				
<input type="radio"/>					14A. In-use utensils: properly stored		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					14B. Utensils, equipment and linens: properly stored, dried, handled		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					14C. Single-use/single-service articles: properly stored, used		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					14D. Gloves used properly		<input type="radio"/>		<input type="radio"/>		
15 OUT					Utensils, Equipment and Vending		1 point				
<input type="radio"/>					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					15B. Warewashing facilities: installed, maintained, used; test strips		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					15C. Nonfood-contact surfaces clean		<input type="radio"/>		<input type="radio"/>		
16 OUT					Water, Plumbing and Waste		2 points				
<input type="radio"/>					16A. Hot and cold water available; adequate pressure		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					16B. Plumbing installed; proper backflow devices		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					16C. Sewage and waste water properly disposed		<input type="radio"/>		<input type="radio"/>		
17 OUT					Physical Facilities		1 point				
<input type="radio"/>					17A. Toilet facilities: properly constructed, supplied, cleaned		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					17B. Garbage/refuse properly disposed; facilities maintained		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					17C. Physical facilities installed, maintained, and clean		<input type="radio"/>		<input type="radio"/>		
<input type="radio"/>					17D. Adequate ventilation and lighting; designated areas used		<input type="radio"/>		<input type="radio"/>		
18 OUT					Pest and Animal Control		3 points				
<input type="radio"/>					18. Insects, rodents, and animals not present		<input type="radio"/>		<input type="radio"/>		
Person in Charge (Signature) <i>Rutena Clark</i>					(Print) Rutena Clark		Date: 08/22/2023				
Inspector (Signature) <i>Samuel Clark</i>					Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>		Follow-up Date:				

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE							
Establishment Name: MACINTYRE PARK MIDDLE (SCHOOL) Address: 117 GLENWOOD DR City: Thomasville Time In: 10 : 40 AM Time Out: 11 : 35 AM Inspection Date: 08/24/2023 CFSM: Thelma Bates Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/> Issued Provisional Permit <input type="radio"/> Temporary <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: FSP-136-000108 <small>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.</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>						87		B							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <small>(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.)</small> <small>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</small>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69									
1 IN OUT NA NO Compliance Status						4 points		5 IN OUT NA NO Compliance Status		9 points					
Supervision								Cooking and Reheating of TCS Foods, Consumer Advisory							
1-2A. PIC present, demonstrates knowledge, performs duties						<input type="radio"/> <input type="radio"/>		5-1A. Proper cooking time and temperatures						<input type="radio"/> <input type="radio"/>	
1-2B. Certified Food Protection Manager						<input type="radio"/> <input type="radio"/>		5-1B. Proper reheating procedures for hot holding						<input type="radio"/> <input type="radio"/>	
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands						9 points								4 points	
2-1A. Proper use of restriction & exclusion						<input type="radio"/> <input type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods						<input type="radio"/> <input type="radio"/>	
2-1B. Hands clean and properly washed						<input type="radio"/> <input type="radio"/>									
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						<input type="radio"/> <input type="radio"/>		6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods						9 points	
						4 points		6-1A. Proper cold holding temperatures						<input checked="" type="radio"/> <input type="radio"/>	
2-2A. Management knowledge, responsibilities, reporting						<input type="radio"/> <input type="radio"/>		6-1B. Proper hot holding temperatures						<input checked="" type="radio"/> <input type="radio"/>	
2-2B. Proper eating, tasting, drinking, or tobacco use						<input type="radio"/> <input type="radio"/>		6-1C. Proper cooling time and temperature						<input type="radio"/> <input type="radio"/>	
2-2C. No discharge from eyes, nose, and mouth						<input type="radio"/> <input type="radio"/>		6-1D. Time as a public health control: procedures and records						<input type="radio"/> <input type="radio"/>	
2-2D. Adequate handwashing facilities supplied & accessible						<input type="radio"/> <input type="radio"/>								4 points	
2-2E. Response procedures for vomiting & diarrheal events						<input type="radio"/> <input type="radio"/>		6-2. Proper date marking and disposition						<input type="radio"/> <input type="radio"/>	
3 IN OUT NA NO Approved Source						9 points		7 IN OUT NA NO Highly Susceptible Populations						9 points	
3-1A. Food obtained from approved source						<input type="radio"/> <input type="radio"/>		7-1. Pasteurized foods used: Prohibited foods not offered						<input type="radio"/> <input type="radio"/>	
3-1B. Food received at proper temperature						<input type="radio"/> <input type="radio"/>									
3-1C. Food in good condition, safe, and unadulterated						<input type="radio"/> <input type="radio"/>		8 IN OUT NA NO Chemicals						4 points	
3-1D. Required records: shellstock tags, parasite destruction						<input type="radio"/> <input type="radio"/>		8-2A. Food additives: approved and properly used						<input type="radio"/> <input type="radio"/>	
4 IN OUT NA NO Protection From Contamination						9 points		8-2B. Toxic substances properly identified, stored, used						<input type="radio"/> <input type="radio"/>	
4-1A. Food separated and protected						<input type="radio"/> <input type="radio"/>		9 IN OUT NA NO Conformance with Approved Procedures						4 points	
4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food						<input type="radio"/> <input type="radio"/>		9-2. Compliance with variance, specialized process and HACCP plan						<input type="radio"/> <input type="radio"/>	
4-2A. Food stored covered						<input type="radio"/> <input type="radio"/>									
4-2B. Food-contact surfaces: cleaned & sanitized						<input type="radio"/> <input type="radio"/>									
GOOD RETAIL PRACTICES <small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>															
10 OUT Compliance Status						3 points		14 OUT Compliance Status						1 point	
Safe Food and Water, Food Identification								Proper Use of Utensils							
10A. Pasteurized eggs used where required						<input type="radio"/> <input type="radio"/>		14A. In-use utensils: properly stored						<input type="radio"/> <input type="radio"/>	
10B. Water and ice from approved source						<input type="radio"/> <input type="radio"/>		14B. Utensils, equipment and linens: properly stored, dried, handled						<input type="radio"/> <input type="radio"/>	
10C. Variance obtained for specialized processing methods						<input type="radio"/> <input type="radio"/>		14C. Single-use/single-service articles: properly stored, used						<input type="radio"/> <input type="radio"/>	
10D. Food properly labeled; original container						<input type="radio"/> <input type="radio"/>		14D. Gloves used properly						<input type="radio"/> <input type="radio"/>	
11 OUT Food Temperature Control						3 points		15 OUT Utensils, Equipment and Vending						1 point	
11A. Proper cooling methods used: adequate equipment for temperature control						<input type="radio"/> <input type="radio"/>		15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						<input checked="" type="radio"/> <input type="radio"/>	
11B. Plant food properly cooked for hot holding						<input type="radio"/> <input type="radio"/>		15B. Warewashing facilities: installed, maintained, used; test strips						<input type="radio"/> <input type="radio"/>	
11C. Approved thawing methods used						<input type="radio"/> <input type="radio"/>		15C. Nonfood-contact surfaces clean						<input type="radio"/> <input type="radio"/>	
11D. Thermometers provided and accurate						<input checked="" type="radio"/> <input type="radio"/>		16 OUT Water, Plumbing and Waste						2 points	
12 OUT Prevention of Food Contamination						3 points		16A. Hot and cold water available; adequate pressure						<input type="radio"/> <input type="radio"/>	
12A. Contamination prevented during food preparation, storage, display						<input type="radio"/> <input type="radio"/>		16B. Plumbing installed; proper backflow devices						<input type="radio"/> <input type="radio"/>	
12B. Personal cleanliness						<input type="radio"/> <input type="radio"/>		16C. Sewage and waste water properly disposed						<input type="radio"/> <input type="radio"/>	
12C. Wiping cloths: properly used and stored						<input type="radio"/> <input type="radio"/>		17 OUT Physical Facilities						1 point	
12D. Washing fruits and vegetables						<input type="radio"/> <input type="radio"/>		17A. Toilet facilities: properly constructed, supplied, cleaned						<input type="radio"/> <input type="radio"/>	
13 OUT Postings and Compliance with Clean Air Act						1 point		17B. Garbage/refuse properly disposed; facilities maintained						<input type="radio"/> <input type="radio"/>	
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						<input type="radio"/> <input type="radio"/>		17C. Physical facilities installed, maintained, and clean						<input type="radio"/> <input type="radio"/>	
13B. Compliance with Georgia Smoke Free Air Act						<input type="radio"/> <input type="radio"/>		17D. Adequate ventilation and lighting; designated areas used						<input type="radio"/> <input type="radio"/>	
								18 OUT Pest and Animal Control						3 points	
								18. Insects, rodents, and animals not present						<input type="radio"/> <input type="radio"/>	
Person in Charge (Signature) <i>Thelma Bates</i> Inspector (Signature) <i>Gina Chew Ellis</i>						(Print) <i>Thelma Bates</i> Follow-up: YES <input type="radio"/> NO <input type="radio"/>		Date: 8-31-23 Follow-up Date:							