	2		Establishment Name: THOMAS		113	0110	JUL		11.0				The second secon	
orgia	Depar	ment of P	ublic Health Address: 315 S HANSELL ST					_				1	- E AND THE PERSON OF THE PERS	
ty:	Thor	nasville	Time In:09:10 AM	Time Ou	t:	10	:	30		ΔM		١	400 4	
	15	Date:	08/10/2023 CFSM: Mistry T	routman				0 1		0.1	Sec.	1		
rpo	se o	finspe	ction: Routine Followup Initial		Last	00		A	C	4/17	7/23		100 7	1
sk 1	vne:	10	2 • 3 O Permit#: FSP-136-000110	il a tribute	Prior	Score		Grad	9	Da	le	1		
k Fact	ors are	food prepar	ation practices and employee behaviors Good Retail Practices are	preventive oduction of	1	00		A	0	9/0	6/22	Ł	A CONTRACTOR OF THE PART OF TH	
			tors in foodborne illness outbreaks. Public pathogens, chemicals, and introl measures to prevent illness or injury. Into foods.	pnysical object	1						1	100	SCORING AND GRADING: A=90-100 B=80-89 C=70-7	79 L
			FOODBORNE ILLNESS RISK (Mark designated compliance staus (IN, OUT, NA, or NO) f		Laura d	it a ma	For	tome	mark	പെ വ	IT m	nark	COS or R for each item as applicable.)	
		in complia	Mark designated compliance staus (IN, OUT, NA, or NO) to nce OUT=not in compliance NO=not observed NA=not a	applicable C	.05=c	orrect	ed or	I-SILE	during nplia	IIIspe	CHOIL	_	K-repeat violation of the dame dead previous	co
		Status NA NO	Supervision			os poir	R	1000	IN O	Section 1	100 M	900 E	Cooking and Reheating of TCS Foods,	9 p
			-2A. PIC present, demonstrates knowledge, performs	duties			0	5					Consumer Advisory	0
	_		-2B. Certified Food Protection Manager			0	0						5-1A. Proper cooking time and temperatures 5-1B. Proper reheating procedures for hot	1
IN	оит	NA NO	Employee Health, Good Hygienic Practices, Proceedings of Contamination by Hands	reventing	9	poi	nts		0	0	0 0		holding	0
	0	2	-1A. Proper use of restriction & exclusion		- Calendar	_	0	01-	1,000	A PA	FIN			4 p
	0		-1B. Hands clean and properly washed			0	0		0	0			5-2. Consumer advisory provided for raw and undercooked foods	0
	0	00	 -1C. No bare hand contact with ready-to-eat foods or Iternate method properly followed 	approved		0	0	6	IN C	UT	JA N	10	Holding of TCS Foods, Date Marking of TCS	9 1
			nerial metros properly relieves		4	poi	nts	Ů					Foods 6-1A. Proper cold holding temperatures	0
	_		-2A. Management knowledge, responsibilities, report	ing	_	_	0		$\overline{}$				6-1B. Proper hot holding temperatures	č
0	0		-2B. Proper eating, tasting, drinking, or tobacco use -2C. No discharge from eyes, nose, and mouth		$\overline{}$		8		O	0	0 (6-1C. Proper cooling time and temperature	C
	0		-2D. Adequate handwashing facilities supplied & acce	essible	_	ō	Ō		0	0		0	6-1D. Time as a public health control: procedures and records	C
0	Ö		-2E. Response procedures for vomiting & diarrheal e	vents	-	-	0	\vdash		_				4
IN		NA NO	Approved Source			poi O	nts O						6-2. Proper date marking and disposition	C
0	0		-1A. Food obtained from approved source -1B. Food received at proper temperature		_	öl	6	7	IN C	UT	A A	SECTION 1	Highly Susceptible Populations 7-1. Pasteurized foods used: Prohibited foods	9
	O		-1C. Food in good condition, safe, and unadulterated		_	0	0		0	0			not offered	C
0	_		-1D. Required records: shellstock tags, parasite dest	ruction		0	0	8	IN C	UTI	A N	_	Chemicals	4
IN		NA NO	Protection From Contamination -1A. Food separated and protected			poi O	ots O	1	0	0			8-2A. Food additives: approved and properly used	C
-			-1B. Proper disposition of returned, previously served	d,	\dashv	ō	0			0	\top		8-2B. Toxic substances properly identified,	C
	0	Ш	econditioned, and unsafe food			1 poi			IN C		NA N	_	stored, used Conformance with Approved Procedures	4
	То	Ю	I-2A. Food stored covered			o I	0	9			NAI		9-2. Compliance with variance, specialized	0
	0		-2B. Food-contact surfaces: cleaned & sanitized			0	0	L	0	0			process and HACCP plan	Τ,
	/84-	uk tha mu	where ditam OUT if not in compliance For items marked (OOD RE	OS or	R for	each	item	as ap	plica	ble. F	R = 1	Repeat Violation of the same code provision = 1 poir	nt)
			Good Retail Practices are preventive measure	s to control th	e intro	ductio	n of	patho	gens,	cnem	ica l s,	and	d physical objects into foods.	C
_	lianc OUT	Status	Safe Food and Water, Food Identification	cos 3 po		14	÷		Statt	15		_	Proper Use of Utensils	+
10		0A. Past	eurized eggs used where required	0	0		() 14					s: properly stored	(
	0	0B. Wate	er and ice from approved source	0	0		_						oment and linens: properly stored, dried, handled	
100	0	0C. Varia	ance obtained for specialized processing methods	0	0		0	_					gle-service articles: properly stored, used	0
	_	0D. Foo	d properly labeled; original container	0	0	15	_	_	4D. O	10 4 0 0			ensils, Equipment and Vending	
11	OUT	44 D	Food Temperature Control	3 pc			1	0 1	5A. F	ood a	and r	non	food-contact surfaces cleanable, properly	0
	0	emperati	er cooling methods used: adequate equipment for ire control	0	0		\vdash	۲	3	,			ted, and used facilities: installed, maintained, used; test strips	_
	0	11B. Plan	t food properly cooked for hot holding	0	0	1111	1	_			_	_	act surfaces clean	1
	_		oved thawing methods used	0	0	16	_	_	00.11	01110	<u> </u>		Water, Plumbing and Waste	- 2
40	$\overline{}$	11D. The	mometers provided and accurate	300	Oints			$\overline{}$					water available; adequate pressure	9
12	оит	12A Con	Prevention of Food Contamination tamination prevented during food preparation, storage				_	_			_		alled; proper backflow devices waste water properly disposed	- 0
		display	tailination prevented during rood proparation, storage	°, 0	0	17	_	UT	00. 3	eway	ge ai	ilu v	Physical Facilities	
	_		onal cleanliness	0	0	-	_						properly constructed, supplied, cleaned	(
	_	-	ing cloths: properly used and stored	0	0		_	_				_	se properly disposed; facilities maintained	- 0
12	OUT	12D. Was	hing fruits and vegetables Postings and Compliance with Clean Air Act		oint		_						ties installed, maintained, and clean tilation and lighting; designated areas used	
13	0	13A. Pos	ted: Permit/Inspection/Choking Poster/Handwashing	0	0	18	-	UT	3.7	40		. 5.	Pest and Animal Control	
	0		npliance with Georgia Smoke Free Air Act	0	0		1	0 1	8. Ins	ects,	rode	ents	s, and animals not present	(
			Signature) Health Meu	Om	- (Print) M	istry	Trout	man			Date: 08/14/2023	
20	n !-			1 Porto	100 Sept 200		, 111	.~ u y						

Seora	ia De	arti	nent	of	Public	Heal							ELL ST				,,,,,		r war i		10.76			The base of the same of the sa	
	: <u>Tl</u>					660	Tir			09		00_		Time		t:	10	_:.	1	5	AN	-5.0		400 4	
	ecti							u livini	023	3500			Brenda	Wilso	n	La	ist Scor	e	Gra	de		Date		100 A	1
Is	sued	Pr	ovi	io	nal F	erm	t O	tine Te	mpo	ary ()) Init				1	00		F	4	04	/11/	23	100 /	
Risk F	actors	are fo	1 (epa to t	2 ation	practice	s and	emplo	Pe yee be	rmit#	Good	Retail Pr	000109	preventive	e of	Pri	or Sco	e	Gra	ide	08	Date	22	Stoward P	
Preven Health	ition as Interv	contientio	ibutir ns ar	g fa	ctors in	foodb		H GEOVER			-	To have been been	actices are ntrol the intro micals, and	International Section	-		00		F					SCORING AND GRADING: A=90-100 B=80-89 C=70-7	-79
					(Mar	desi OUT	gnate	d cor	nplian	ce stau	ıs (IN,	OUT, NA		r each	numt	oerec OS=c	d iten	ted c	item n-site	ns ma e durir	rked ng ins	OUT spect	, mai	INTERVENTIONS tk COS or R for each item as applicable.) R=repeat violation of the same code provision=2 points	
_	plian N O	_	_	_						Sup	ervisi	on				_	cos 4 po		Co 5	mpli	No.	e Sta	PERSON	Cooking and Reheating of TCS Foods,	9
	9 0		,	_	_					strates			performs	duties		_	0	0	۲	0				Consumer Advisory 5-1A. Proper cooking time and temperatures	9
100	N OI				100	est est est	0707408	12111111111	lth, G	ood H	ygier	ic Prac	tices, Pr	eventii	ng		9 po	O			0	0		5-1B. Proper reheating procedures for hot	
	3 (-1A.	Prope	er us	e of r	Chieffic C	<mark>amin</mark> ation &	September 1998	by Hand sion	ds				O	0	\parallel		_			holding	4
	9 (_	1) 2	-1B.	Hand	s cle	an a	nd pro	perly	washe	ed			l mi	_	ŏ	Ŏ		0	0			5-2. Consumer advisory provided for raw and undercooked foods	(
(0) (0							ct with follower		-to-eat	foods or a	approve	ed		0	0	6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS	9
- 14	9 (· T	Т		-2A	Mana	nem	ent k	nowle	dae r	espor	eihilitie	s, reportir) (I			4 po	ints O			0	0	0	Foods 6-1A. Proper cold holding temperatures	-
_	9 ()	_) 2	-2B.	Prop	er ea	ting,	tastin	g, drin	king, i	or tobac	co use	ig			0	0		0	_	-	_	6-1B. Proper hot holding temperatures 6-1C. Proper cooling time and temperature	(
1		_	-	-	_							and mou	th d & acce	ssible		_	0	0		0	0		0	6-1D. Time as a public health control:	T
-	9 ()	#	2	_		_		edure	es for v	omiti	ng & dia	rrheal ev				0	0	\parallel		_	_	_	procedures and records	4
_	N OI	_	AN	-	-1A.	Food	obta	ined		approv		ource				9	9 po	ints O		0		_	_	6-2. Proper date marking and disposition	1
1	0 0) () () 3	-1B.	Food	rece	ived	at pro	per te	mpera	ature	. 1811	11		_	0	0	7		Maria San	NA	- 0.0	Highly Susceptible Populations 7-1. Pasteurized foods used: Prohibited foods	9
_	0 0	_	0										ulterated site destru	ıction		\rightarrow	0	0	Q	O	0	● NIA		not offered Chemicals	4
4 1	N O	JT N	ΑN	0				Pro	otecti	on Fro	m Co	ontamin					9 ро	ints	0	0	0			8-2A. Food additives: approved and properly	4
		\neg	7 (-	_					return		revious	y served,			+	0	0				۲	\vdash	used 8-2B. Toxic substances properly identified,	+
Т,		1	_	r	econ	dition	ed, a	nd u	nsafe	food	10,000,00	Telada	1		(N. 184)		4 po		9	IN	0	N.A		stored, used	4
	9 (-			_		vered							\Box	0	0	9	0	0			9-2. Compliance with variance, specialized	-
1	• () (0	4	-2B.	Food	-con	act s	urfac	es: cle	aned	& sanitiz		OD F	RET	_	O PF	CAC	TIC	-	_	_		process and HACCP plan	Г
	(1	/lark	the	nun	bere	d item	OUT	if no	t in co	mplian	ce. Fo	r items r	marked Ol	JT, mark	COS	Sorl	R for	each	item	as a	pplic	able.	R =	Repeat Violation of the same code provision = 1 poind physical objects into foods.	nt)
	plian	_	tat	ıs										C	os	R	Cor	nplia	ance	Stat					С
10	On.	-	1. P	ste	_					require		ificatio	n	-	poin	ts O	14	_	_	4A. Ir	n-us	e ute	nsils	Proper Use of Utensils s: properly stored	1
	0	10	3. W	ate	rano	l ice f	om	appro	oved s	ource				()	0		_	_					oment and linens: properly stored, dried, handled	-
	0	-		_	-					ed pro		ng meth	nods	_	_	0	1	_	_		_			gle-service articles: properly stored, used properly	+
11	on.	-	7. 1	-	pior	<u> </u>				ture C		ol .	7111	_	poin	_	15	0	UT					ensils, Equipment and Vending	İ
er.	0					oling ntrol	meth	ods i	used:	adequ	ate ed	quipmen	nt for	(0	0		(food-contact surfaces cleanable, properly led, and used	1
	0	-					erly o	cooke	ed for	hot ho	Iding			-	5	0		_	_	_	_			facilities: installed, maintained, used; test strips	1
	0	-	_	_	_				ds us	_			= - = -	_	_	0	16	_		5C. N	lonfo	ood-		act surfaces clean Water, Plumbing and Waste	1
12	OU.	110). TI	eri	nom					Cont		ation	4.04	_	poin	ts		_	_				_	vater available; adequate pressure	1
	0			nta	amin	ation	orev	entec	durir	g food	prep	aration,	storage,	. (5	0		_	_			_	_	alled; proper backflow devices waste water properly disposed	0
	0	_	olay B. P	erso	nal	clean	ines	3		-				(-	0	17	_	UT	7A T	oilot	facil	itios	Physical Facilities properly constructed, supplied, cleaned	-
	0	120). W	ipir	g ck	ths: p	rope	rly u	sed a	nd sto	red	A STATE OF THE PARTY.) (0								se properly disposed; facilities maintained	1
13	OUT	12[). W	asł	_				ables	ce wit	h Cle	an Air A	Act	_	1 poir	0			_		_	_		lies installed, maintained, and clean	(
	0	13/	. P	ste	_							Handwa		_		0	18		O 1	. D. A	ued	uate	ven	tilation and lighting; designated areas used Pest and Animal Control	+
	0	13E	3. C	m	olian	ce wit	h Ge	orgia	Smo	ke Fre	e Air /	Act		() (Ο.		() 1	8. Ins	ects	, roc	lents	s, and animals not present	(
_						ture)	1	11	1	1		The same of					rint		enda						

GEORGIA DEPARTMENT Food Service Establishm									(CUR	REN	rsco	RE	С	URRE	NT G	RA(D	Ξ
Establishment Name: JERGER ELE		•			•													
Address 1006 S BROAD ST																		
Georgia Department of Public Health	_		44		40													
		_	11	: _	40	_	AM						M			A		
Inspection Date: 08/21/2023 CFSM: LESLIE MC	DOV	VELI	ast Score	e	Grad	9	D	ale										
Purpose of Inspection: Routine ● Followup ○ Initial ○ Issued Provisional Permit ○ Temporary ○		1	00		Α		03/1	4/23									1	
Risk Type: 1 2 3 Permit#: FSP-136-000107 Risk Factors are food preparation practices and employee behaviors Good Retail Practices are preven	tive	##E2	ricr Scor	9	Grad	0	D	ale										
most commonly reported to the Centers for Disease Control and measures to control the introduction revention as contributing factors in foodborne illness outheraks. Public pathogens, chemicals, and physic health interventions are control measures to prevent illness or injury. Into foods.	n of al object	cts 1	00		A		09/0	6/22	2000000000			Raymenton	TOPS					
	none believa		0°0'97		77 - Y B	77-16	W-1-36	e care	質的にある	排版的	\$150 E	RADING:		0-100	B=80-89	C=70-7	9 U≤	69
FOODBORNE ILLNESS RISK FAI (Mark designated compliance staus (IN, OUT, NA, or NO) for eac														plicable	e.)			
IN=in compliance OUT=not in compliance NO=not observed NA=not applica Compliance Status	ble	cos=	correc	ted o	n-site	durin	g insp	ection Statu	R=						ovision=2	THE OWNER OF TAXABLE PARTY.	cos	P
1 IN OUT NA NO Supervision		-	4 poi	Out of September 1	5	1	問題	VA NO		Cook	ing a	nd Reh	neating	of TC	S Food	Brogger Constitution	5.000	
O 1-2A. PIC present, demonstrates knowledge, performs dutie	s		0	0	•						NOTICE SHOP SHOP	NOTE THE PROPERTY OF THE	ner Ad	THE CONTRACTOR AND	ALMOTO AND DESCRIPTION OF THE		9 po	
O O 1-2B. Certified Food Protection Manager			0	0		0	_	_	-	-				_	perature for hot	s	0	0
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preven Contamination by Hands	ting		9 poi	ints		0	0	0	hold		pper re	neaur	g proce	dures	ioi not		0	0
O 2-1A. Proper use of restriction & exclusion			0	0	L			_									4 po	ints
O 2-1B. Hands clean and properly washed		_	0	0		0	0	•			sumer ked fo		ry prov	rided fo	or raw ai	nd	0	0
O O O 2-1C. No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved		0	0	6			NA NO	Ho	lding	of TC	S Foo	ds, Da	te Mar	king of	TCS	9 po	
			4 poi	ints								ELENNELLE	oods					
O 2-2A. Management knowledge, responsibilities, reporting			0	0			_	_	_				ding ter		-		8	0
O 2-2B. Proper eating, tasting, drinking, or tobacco use		\dashv	읭	00		ō	_		-			_			perature		ŏ	ŏ
2-2D. Adequate handwashing facilities supplied & accessible	Э	\dashv	ŏ	ŏ		0	0	• 0					health	contr	ol:		0	0
O 2-2E. Response procedures for vomiting & diarrheal events			Ö	0	H				proc	eaur	es and	record	as				4 po	NO CHECK
3 IN OUT NA NO Approved Source			9 po	REPROMISED.	h		οТ	olo	6-2.	Prop	er dat	e mark	ing and	d dispo	osition	EXCESS:	O	0
O O O B-1B. Food received at proper temperature		-	읭	0	7	IN	-	NA NO	_	_	-		ptible l	_			9 po	and the same of th
3-1C. Food in good condition, safe, and unadulterated		\dashv	허	허		0	0	•		Past		d foods	s used:	Prohil	bited foo	ods	0	0
O O O 3-1D. Required records: shellstock tags, parasite destruction	1		ŏ	Ō	8			NA NO		Ollere	eu	Ch	emical	S		14. (6)	4 po	ints
4 IN OUT NA NO Protection From Contamination O O O O 4-1A. Food separated and protected			9 poi	ints O		0	0	•	8-2/ use		od add	litives:	approv	ed and	d proper	ly	0	0
O 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food			0	0		•	0	+	8-2			stance	s prope	erly ide	entified,		0	0
			4 po	ints	9	IN	TUC	NA NO	C	onfo	rmano	e with	Appro	oved P	rocedu	res	4 po	ints
O O 4-2A. Food stored covered O O 4-2B. Food-contact surfaces: cleaned & sanitized		\dashv	읭	0		0	0	•				e with		e, spe	cialized		0	0
GOOD	RE	TAI			TIC	ES			pioc		and m	1001	Pian			·		
(Mark the numbered Item OUT, If not in compliance. For Items marked OUT, made of the compliance of the numbered Item OUT, if not in compliance. For Items marked OUT, made of the numbered Item OUT, if not in compliance. For Items marked OUT, made of the numbered Item OUT, if not in compliance. For Items marked OUT, if not in compliance.	ark Co	OS or	R for	each	item	as ap								de pro	vision =	1 point)	
	cos			nplia				-	,,,	0.001	20,0010						cos	R
10 OUT Safe Food and Water, Food Identification	3 po	ints	14	_	_							of Ute	nsils				1 pc	
O 10A. Pasteurized eggs used where required	0	0		15	_						y store		a chu ct	orod o	dried, ha	ndlad	0	0
10B. Water and ice from approved source 10C. Variance obtained for specialized processing methods	0	00		100	_		_			_			roperly			naiea	00	00
O 10D. Food properly labeled; original container	0	0		d	_			used				отост р	оролу	-	, 0000		Ö	ŏ
11 OUT Food Temperature Control	3 po		15	OL	ΙΤ			U	tensi	ls, E	quipm	ent an	d Vend	ling			1 pc	oint
11A. Proper cooling methods used: adequate equipment for	0	0		C				nd no				rfaces	cleana	ble, pr	operly		0	0
temperature control				10	_							ed. ma	intaine	d, use	d; test s	trips	0	0
0 11B. Plant food properly cooked for hot holding	0	0		0	_						es cle			_,			0	0
O 11C. Approved thawing methods used O 11D. Thermometers provided and accurate	0	0 0	16	OL	JT				Wat	er, P	lumbi	ng and	Waste	9			2 po	
12 OUT Prevention of Food Contamination	3 po			2	_								ate pre				0	0
12A. Contamination prevented during food preparation, storage,	0	0		100	_								device				00	00
uispiay			17	_	_		9			_		Faciliti						oint
O 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored	0	9			_	-	_	-					suppli				0	0
O 12D. Washing fruits and vegetables	0	0 0		15	$\overline{}$								acilities				0	0
13 OUT Postings and Compliance with Clean Air Act	1 pc	_		100	_	_			_	-			ed, and		as used		0	00
13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0	0	18	_			- 400		_		_	mal Co	-	are			3 po	_
O 13B. Compliance with Georgia Smoke Free Air Act	0	0		C	18	. Ins	ects,	rodent	ts, an	d ani	mals r	not pres	sent				_	0
Person in Charge (Signature)		(1	Print)	Le	slie M	1cDn	well				A 100 A	Date:	08/22	/2023				
Inspector (Signature)				T	ow-u		YES	:0	NIC									
Pusheerer (pignature)				F 011	∪-w-u	μ.	123		N			ILOHOA	v-up Da	ate:				
,						,												
•					2													

		7	1				/ Es	stablis	shmen	t Name:	HARPER EI	_EME	ENTA	RY	(SC	НО	OL)		1000					
Georg	gia L	epa	rtm	ent o	f Pu	blic Hea	lth A	ddres	s: <u>1</u>	10 BAR	TOW ST				Ys.									
City	: _	The	ma	svi	le		Tim	e In:_	11	: 50	_ AM Ti	ime C	Out:_	12	2_:		45	PI	И		400			5.1
Insp	oec	tio	n D	ate		iji.	08/2	1/2023	3	CFSI	W: Rutena Cl	ark												A
Pur _l	pos	ed l	of I	nsp visi	ect	ion: I Pern	Routinit ()	ne Temp	Follow orary (vup ()	Initial ()			10	0		A	03	Date 8/08/	23	100			
Risk	k Ty	/pe	: '	C	2	• 3	0				36-000008			Prior Sc	core	(Grade		Date					
most c Prever Health	comm ntion ntion	rs ar ionly as co rven	e foo repoi ntrib tions	ted t uting are	parate the facto	on practi Centers t rs in food of measu	es and er or Diseas oorne illne es to prev	nployee I Control ss outbreent illnes	behaviors and eaks. Publ s or injury.	Good Retained measures pathogens into foods.	all Practices are pre to control the introdu , chemicals, and phy	entive ction of sical obj	ects	10	0		A	09	/20/	22	SCORING AND GRADING:	A=90-100) B=80-89 C=70	0-79
					/ N	lark des															INTERVENTIONS rk COS or R for each item as			
Com	mlie				lian	e OU	=not in	compliar	nce NO	not obser	ved NA=not appl	icable	COS:	=corre	ected	on-s	ite duri	ng in	spect	ion	R=repeat violation of the sa			
_	IN (_		_			especial s		Sup	ervision					oints		ompl	-		100	Cooking and Dahas	ting of	TCS Foods	-
_	_	0									ge, performs du	ties	STATE OF	0	0				TNA		Consumer	Adviso	ry	
		0	0		1-2	The same of the same of			of the second	Manager				0	0	-	0				5-1A. Proper cooking tim5-1B. Proper reheating proper			+
2	IN C	DUT	NA	NC		Emp	oyee F			ygienic F ition by F	Practices, Previ lands	entinç		9 p	oints		0	0	0		holding	ocedure	es loi flot	
	\rightarrow	0		0	_				riction &	exclusion				0	0	7		177	O m	13.0	F 2 Cont		1.5	
	\neg	0	_	-	_				1		eat foods or app	orovec	1	0	0	\mathbb{H}	0	0	N 86 2	265	5-2. Consumer advisory pundercooked foods			
		0	0	0	alte	rnate r	nethod	properl	y follow	ed	ap			0	0		6 IN	οu	TNA	NO	Holding of TCS Foods,	Date M	larking of TCS	3
. 1	8	0			2-2	A Man	ageme	nt knov	vledge r	esponsibi	lities, reporting			4 pc	oints	- 1		0	0	0	6-1A. Proper cold holding		ratures	-
	$\overline{}$	ŏ			2-2	B. Prop	er eatir	ng, tast	ing, drin	king, or to	bacco use		1311	O	Ö						6-1B. Proper hot holding			1
1	-	O 2-2C. No discharge from eyes, nose, and mouth												0	0]	0			9	6-1C. Proper cooling time 6-1D. Time as a public he	and ter	mperature	+
											diarrheal event		_	0	0		0	0	0	0	procedures and records	raiti oo	iuoi.	
3 [IN OUT NA NO Approved Source											oints	- 1	0	0	Io	0	6-2. Proper date marking	and die	position	2			
1	 O 3-1Å. Food obtained from approved source O <li< td=""><td></td><td></td><td></td><td>0</td><td>0</td><td>-</td><td></td><td>_</td><td>TNA</td><td>_</td><td>Highly Susceptik</td><td></td><td></td><td>9</td></li<>										0	0	-		_	TNA	_	Highly Susceptik			9			
- 1									15	\dashv	0	0	$+\Gamma$	0	0			7-1. Pasteurized foods us	sed: Pro	hibited foods				
	O O O O 3-1D. Required records: shellstock tags, parasite destruc IN OUT NA NO Protection From Contamination O O O 4-1A. Food separated and protected								arasite destructi	on		Ö	Ö		8 IN	OU.	TNA		not offered Chemi	icals		4		
									Sale		9 pc	oints	4	0	0			8-2A. Food additives: app	roved a	and properly	1			
-		0	Ŭ	Ŭ	4-1	3. Prop	er disp	osition	of return		ously served,			0	0	1			+	-	used 8-2B. Toxic substances p	roperly	dentified	+
		_		L	rec	ondition	ned, and	J unsaf	e food					1.0		1		0			stored, used			
1		0	0		4-2	A. Food	stored	covere	ed					0	oints						Conformance with Ap 9-2. Compliance with vari			4
- (9	0	0		4-2	3. Food	-conta	ot surfa	ces: cle	aned & sa				0	0	<u> </u>	0	0			process and HACCP plan		Jecialized	
		(Ma	rk th	e nı	mbe	red iter	n OUT, i	not in	complian	ce. For ite	GOO ms marked OUT,	mark C	COS or	R fo	r eac	h ite	m as a	oplic	able.	R=	Repeat Violation of the sam	e code n	rovision = 1 poi	nt)
Com							Good	l Retail	Practices	are preven	tive measures to c	control t	the intro	oduct	ion o	f path	nogens, e Stat	che	mica l s	s, and	physical objects into foods.			, To
10	οι	_			_	Safe F	od an	d Wate	r, Food	Identifica	ition	_	oints	-		UT	o otat	45			Proper Use of Utensil	ls		ť
	C	_		_		_			e require	d		0	0		-	_					: properly stored		1.000	1
	0	_			_	_	<u>-</u>		source		th d -	0	0		· -	\rightarrow					oment and linens: properly gle-service articles: prope			d
	0	-							al contai	cessing n	netnoas	0	0		- 1-	_					roperly	ily Store	eu, useu	$^{+}$
11	οι	-							ature C			_	oints	1	5 C	UT				Ute	nsils, Equipment and V	ending		İ
	c						method	is used	: adequ	ate equip	ment for	0	0			0	15A. F	ood ed.	and	nont	ood-contact surfaces clea ed, and used	anable,	properly	
	-	+		-		control	orly so	alcad fo	z bot bo	dian					1	\rightarrow					facilities: installed, mainta	ined, us	sed; test strips	†
	0	_		_		<u> </u>	ing met		r hot ho	aing		0	0	L	$\overline{}$	\rightarrow	15C. N	lonfo	od-c	conta	act surfaces clean		-11	Ī
	C	-	_		_	_		all the state of t	accurate	1	1.21.1.	ō	ō	1	_	UT	164 11	-4 -			Water, Plumbing and Wa			+
12	οι	$\overline{}$								aminatio		3 p	oints								vater available; adequate alled; proper backflow dev		e	+
	C		2A. spla		tam	ination	preven	ted dur	ing food	preparati	on, storage,	0	0	L		0			_		vaste water properly dispo			#
	C	-		_	sona	clean	liness		11/1			0	0	1	-	O	17A T	nilet	facili	itios	Physical Facilities properly constructed, sur	nolied (leaned	+
	C	_	_						and stor	ed		0	0	-		-					e properly disposed; facil			+
40	C	-	2D.	Was	_		and veg			01		0	0	1	_	0	17C. P	hysi	ical fa	acilit	ies installed, maintained,	and clea	an	1
13	OL C	-	3A	208		_				n Clean A	dwashing	1 p	ooint	18	_	O	17D. A				lation and lighting; design		eas used	Ţ
	Ö	-	_	_	_	_	_			Air Act	us.iiiig	0	0	Ι-"	_	-	18. Ins	ects	, rod	ents	Pest and Animal Contr , and animals not present		- 17 Day - 14	+
Doro	on!	200	22-	10 /	21-	ature)	7.	10	200	elas	K.				19	_								_
6150	J11 1		iai () C	Jigi	auare)		NU	NA CONTRACTOR	400			(Print	υR	uten	a Clar	K			Date: 08	/22/202	5	_

Establishment Name: MACRITYPRE PARK MIDDLE (SCHOOL) Time In 10 1 40 M Time Out: 11 35 Me Bispection Date: 96/24/2023 CFSM; Trighting Bales Purpose of Inspection: Routing Followay Opinital O 100 A 3315/23 Risk Type: 10 2 3 3 Permittle: 189-136-000108 The Interpretary O 100 A 3315/23 Risk Type: 10 2 3 3 Permittle: 189-136-000108 The Interpretary O 100 A 3315/23 The Interpretary O 100 A 33			VATE	GEORGIA DEPARTMEN Food Service Establishr						CURRENT SCORE CURRENT G	RAD	E		
Time In: 10 : 40 Am Time Out: 11 : 35 Am September 1	The second			N .						L)				
Time Int. 10 : 40 AV Time Out. 11 : 35 AV Time Out.		-4		Address: 117 GLENWOOD DR										
Repection Date: 88/74/2023	1		25.5	editi.			44		25		\neg			
Section Permit Temporary Department Depar						ut:	- 11	_:	35	AM		07 D)	
Section Permit Temporary Department Depar					tes		ast Score		Grade	Date	NUME	O / D		
See Read Place See Secretary Secretary See See See Secretary See See See See See See See See See Se				mit O Temporary O		1	00		Α	03/15	/23			
FOODSONE LLNSS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS What between the deep and organized stream for the public of the public of the public organized and public organized and public health to the public organized and public organized	Risk	Тур	e: 1 🔾 2 📵		ontivo		rior Score		Grade	Date				
Compliance Status Non carpitates Out for the selegiantic open processes for No. 10.1. Mo. 7010 for each place status Non carpitates Out for the selegiantic open processes for No. 10.1. Mo. 7010 for each place status No. 1 No. 10.1 Mo. 10.0 for each place st	most co Prevent Health	mmon ion as	are food preparation pra y reported to the Center contributing factors in fo intions are control meas	caces and employee behaviors is for Disease Control and odborne illness outbreaks. Public pathogens, chemicals, and physisures to prevent illness or injury.	tion of ical obje	ects	00)	Α	12/12	/22	SCORING AND GRADING: A=90-100 B=80-89 C=70-	79 U≤	69
No normalisade Duffworth compliance States Superprising States Superpr				FOODBORNE ILLNESS RISK FA	ACTO	DRS						INTERVENTIONS		
1 1 1 1 1 1 1 1 1 1		-	N=in compliance O	UT=not in compliance NO=not observed NA=not applied	cable	COS=	correct	ted on-	site durir	ng inspec	tion	R=repeat violation of the same code provision=2 points		P
1.2A. Picty procedure knowledge, performa cuties 0 0 0 0 0 0 0 0 0	-	_		Supervision			_	-		2000 M2	2 開源	Cooking and Reheating of TCS Foods	1000	
2 N OUT NA NO Employee Health, Good Hygienic Practices, Preventing Openits Contamination by Handlos Openits Contamination by Handlos Openits Contamination by Handlos Openits Contamination by Handlos Openits Contamination by Handlos Openits _	_			ies						ă BRE	Consumer Advisory		建物語	
Contamination by Hands O College Part Proper use of related cheakedision O College Part Proper used on the American College Part Proper used on the American College Part Proper used on the American College Part Proper used on the American College Part Proper used on the American College Part Proper used on the American College Part Proper used and stored O College Part Proper used	STATES SE	100 TE (01)	NS 5550 1860 2051 10 20		ntina									
Compilance Status Coop Food stared copered washed Coop Compilance Status Coop Compilance Status Coop Co			I NA NO	Contamination by Hands						0 0		holding		
Indercocked foods such a undercocked foods or approved		_					_				T			
Sociation Soci		_	Q Q 2-1C. No	b bare hand contact with ready-to-eat foods or app	roved			-		100 A 100 A		IIII TOOF A DAME TOO	0000000000	963 200 PROS
○ 2-2A. Management knowledge, responsibilities, reporting ○ ○ ○ ○ ○ ○ ○ ○ ○	-		alternate	e method properly followed					6 IN	OUT N	A NO	Foods	9 pc	oints
O O S-2C. Notisering, training, chinking in cheated several O O O O S-2C. Notisering from year, nose, and mouth O O O O O O S-2C. Notisering from year, nose, and mouth O O O O O O O O O	1	_					0	0	_		_		-	
Section Compliance Status Cost Report Cost Report Cost Report Cost Report Cost Report Cost Report Report Cost Report Rep	I -	_					_			_	_		-	
No UT NA NO Points Point	1 -	_			ole			_	0	0	0		0	0
S-1A, Food obtained from approved source	Desirable state	and the same of	COLUMN TO SERVICE DE LA COLUMN		S		Lancing Street, and	PROTEINA				procedures and records	4 pc	ints
O O B-3.H. Food received at proper temperature	CONSTRUCTION OF PERSONS	COLUMN TWO IS NOT	NEST PRODUCES CONTRACTOR CONTRACTOR STORY CONTRACTOR	The second secon			STREET, STREET,	and the latest designation of the latest des				MARKET STATE OF THE STATE OF TH	- PONTHUMBER	
O O O S-1C-Pool in good condition, sale, and unadultrariated O O O O O O O O O		_	O ● 3-1B. Fo	od received at proper temperature			0	0	MANAGEM METALOGIC	Salaran Mary	DE BRANKS		a Country Lateral	
Note Note		_			On.							not offered		
	_	_		TO A SECURE PROPERTY OF THE PR			NAME OF TAXABLE PARTY.	- Contraction	MANAGES PROMISES	trendrater account describe	and telephone		1	
Compliance Status	1	10					0	0	0	0	\perp	used	0	0
O O 4-2A. Food stored covered O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O O O A-2B. Food-contact surfaces: cleaned & sanitized O O O O O O O O O	•	0					0	0	•	0			0	0
GOOD RETAIL PRACTICES (Mark the numbered ltem OUT, if not in compliance. For items marked OUT, mark COS or R for each ltem 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 10 OUT	16	10	IOI 4-24 Fo	od stored covered			ALTERNATION AND DESCRIPTION AN	-	9 IN	OUT N	NO	#####################################	4 pc	ints
Mark the numbered tam OUT, if not in compilance. For itoms 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 to introduction in the same code provision = 1 point) Good Retail Practices are preventive measures to control the introduction to introduct the introduction of the same code provision = 1 point) Good Retail Practices are preventive measures to control the introduction to introduce, and provided and stored Good Retail Practices are preventive measures to control the introduction Good Retail Practices are preventive measures to control the introduction Good Retail Practices are preventive measures to control the introduction Good Retail Practices are preventive measures to control the introduction Good Retail Practices are preventive measures to control Good Retail Practices are preventived on the prevention of pool Identification Good Retail Practices are preventive measures Good Retail Practices are prevented for food the prevented during proved source Good Retail Practices are prevented for food Retail Practices are properly disposed Good Retail Practices are prevented for food Retail Practices are properly disposed Good Retail Practices are prevented during food preparation, storage, glass and properly disposed Good Retail Practices are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are prevented are pre		_						_	0	0			0	0
Compilance Status Cost Relative Practices are preventive measures to control the introduction of pathogenes, chemicals, and physical objects into foods. Cost Relative C		(N	ark the numbered it	GOOI	D RE	TAI	P for a	ACT	ICES	anlicable	D =	Papert Violation of the come code provision = 4 pain		
10 OUT Safe Food and Water, Food Identification 3 points 0 10A. Pasteurized eggs used where required 0 10B. Water and ice from approved source 0 10B. Water and ice from approved source 0 10C. Variance obtained for specialized processing methods 0 10D. Food properly labeled; original container 0 0 0 14A. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Utensils, equipment and linens: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 14B. Single-use/single-service articles: properly stored, dried, handled 0 0 15B. Waterslands, equipment and linens: properly stored, dried, handled 0 0 15B. Waterslands, equipment and linens: properly stored, dried, handled 0 0 15B. Waterslands, equipment and infens: properly stored, dried, handled 0 0 0 15B. Waterslands, equipment and linens: properly stored, dried, handled 0 0 0 15B. Waterslands, equipment and infens: properly stored, dried, handled 0 0 0 15B. Waterslands, equipment and vending 1 point 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, supplied, dried, handled 0 0 15B. Waterslands, equipment and vending 1 point 15B. Waterslands, equipment and vending 1 point 15B. Sourcell and nonfood-conta	0			Good Retail Practices are preventive measures to co	ontrol th	ne intro	duction	n of pa	thogens,	chemica	ls, an	d physical objects into foods.	_	
O 10A. Pasteurized eggs used where required O 10B. Water and ice from approved source O 10C. Variance obtained for specialized processing methods O 10D. Food properly labeled; original container O 10D. Food properly labeled; original container O 11D. Food Temperature Control O 11B. Plant food properly cooked for hot holding O 11C. Approved thawing methods used O 11B. Plant food properly cooked for hot holding O 11C. Approved thawing methods used O 12D. Washing froits and vegetables O 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O 13D. Washing fruits and vegetables O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air Act O 15B. Water and linens: properly stored, dried, handled O O O 14B. C. Single-use/single-service articles: properly stored, dried, handled O O O 14B. Utensils, equipment and linens: properly stored, dried, handled O O O 14B. C. Single-use/single-service articles: properly stored, dried, handled O O O O O O O O O O O O O O O O O O O	_	-		Food and Water, Food Identification	+	-	_	-		us		Proper Use of Utensils	+	_
O 10C. Variance obtained for specialized processing methods O 10D. Food properly labeled; original container O 10D. Food properly labeled; original container O 10D. Food properly labeled; original container O 11A. Proper cooling methods used: adequate equipment for temperature control O 11B. Plant food properly cooked for hot holding O 11C. Approved thawing methods used O 11D. Thermometers provided and accurate O 12D UT Prevention of Food Contamination O 12A. Contamination prevented during food preparation, storage, of 12A. Contamination prevented during food preparation, storage, of 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O 12D. Washing fruits and vegetables O 13B. Posted: Permit/Inspection/Choking Poster/Handwashing O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air A		0	10A. Pasteurized	eggs used where required	0	0		0	-				-	
O 10D. Food properly labeled; original container O 10D. Food Temperature Control O 11A. Proper cooling methods used: adequate equipment for temperature control O 11B. Plant food properly cooked for hot holding O 11C. Approved thawing methods used In D. Thermometers provided and accurate O 12D. Prevention of Food Contamination O 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O 12D. Washing fruits and vegetables O 13B. Posted: Permit/Inspection/Choking Poster/Handwashing O 13B. Compliance with Georgia Smoke Free Air Act O 10D. Approved thawing and College Signature) O 14D. Gloves used properly O 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used O 15B. Warewashing facilities: installed, maintained, used; test strips O 15C. Nonfood-contact surfaces clean O 0 0 O 16B. Hot and cold water available; adequate pressure O 16B. Hot and cold water available; adequate pressure O 16C. Sewage and waste water properly disposed for libration of the proper backflow devices O 17D. Physical Facilities O 17D. Adequate ventilation and lighting; designated areas used O 17D. Adequate ventilation and lighting; designated areas used O 17D. Adequate ventilation and lighting; designated areas used O 18B. Insects, rodents, and animals not present O 17D. Adequate ventilation and lighting; designated areas used O 17D. Adequate ventilation and lighting; designated areas used O 17D. Adequate ventilation and lighting; designat					_	-			-				-	_
11 OUT Food Temperature Control 3 points O 11A. Proper cooling methods used: adequate equipment for temperature control O 11B. Plant food properly cooked for hot holding O 11C. Approved thawing methods used O 11D. Thermometers provided and accurate O 12A. Contamination prevented during food preparation, storage, display O 12B. Personal cleanliness O 12C. Wijping cloths: properly used and stored O 12D. Washing fruits and vegetables O 13D. Washing fruits and vegetables O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing O 13B. Compliance with Georgia Smoke Free Air Act O 15B. Warewashing facilities: installed, maintained, used; test strips O 15B. Warewashing facilities: installed, maintained, used; test strips O 15B. Warewashing facilities: installed, maintained, used; test strips O 15B. Warewashing facilities: installed, maintained, used; test strips O 15B. Warewashing facilities: installed, maintained, used; test strips O 15B. Warewashing facilities: installed, maintained, used; test strips O 15B. Warewashing facilities: installed, maintained, used; test strips O 15B. Warewashing facilities: installed, maintained, used; test strips O 15B. Warewashing facilities: installed, maintained, used; test strips O 16C. Sewage and waste water properly disposed O 16C. Sewage and waste water properly disposed O 17B. Garbage/refuse properly disposed; facilities maintained O 17B. Garbage/refuse properly disposed; facilities maintained O 17D. Adequate ventilation and lighting; designated areas used O 17D. Adequate ventilation and lighting; designated areas used O 17D. Adequate ventilation and maintained control O 18. Insects, rodents, and animals not present O 20 20 20 20 20 20 20 20 20 20 20 20 20					-	-			_				-	
designed, constructed, and used 11B. Plant food properly cooked for hot holding 11C. Approved thawing methods used 11D. Thermometers provided and accurate 12 OUT Prevention of Food Contamination 12A. Contamination prevented during food preparation, storage, display 12B. Personal cleanliness 12C. Wiping cloths: properly used and stored 12D. Washing fruits and vegetables 13 OUT Postings and Compliance with Clean Air Act 13 OUT Postings and Compliance with Georgia Smoke Free Air Act 14 OUT Personal cleanliness 15B. Warewashing facilities: installed, maintained, used; test strips 15B. Warewashing facilities: installed, maintained, used; test strips 15C. Nonfood-contact surfaces clean 16 OUT Water, Plumbing and Waste 17 OUT Physical Facilities 18 OUT Pest and Animal Control 19 Outer Water, Plumbing and Waste 19 Outer Water, Plumbing and Waste 19 Outer Postings and Waste 19 Outer Prevention of Pood Contamination 19 Outer Postings and Waste 19 Outer Physical Facilities: installed, maintained, used; test strips 10 Outer Prevention of Pood Contamination 10 Outer Physical Facilities 11 O	11	_			_		15	OUT					1 p	oint
O 11B. Plant food properly cooked for hot holding O 11C. Approved thawing methods used O 11C. Approved thawing methods used O 11D. Thermometers provided and accurate O 12 OUT Prevention of Food Contamination O 12A. Contamination prevented during food preparation, storage, display O 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O 12D. Washing fruits and vegetables O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing O 13B. Compliance with Georgia Smoke Free Air Act O 15B. Warewashing facilities: installed, maintained, used: test strips O 0 0 O 15C. Nonfood-contact surfaces clean O 0 0 O 16A. Hot and cold water available; adequate pressure O 16B. Plumbing installed; proper backflow devices O 16C. Sewage and waste water properly disposed O 17D. A Toilet facilities: properly constructed, supplied, cleaned O 17B. Garbage/refuse properly disposed; facilities maintained O 17C. Physical facilities installed, maintained, used: test strips O 0 0 O 16B. Nonfood-contact surfaces clean O 0 0 O 16B. Hot and cold water available; adequate pressure O 16B. Plumbing installed: proper backflow devices O 16C. Sewage and waste water properly disposed O 17D. A Toilet facilities: properly constructed, supplied, cleaned O 17B. Garbage/refuse properly disposed; facilities maintained O 17D. Adequate ventilation and lighting; designated areas used O 17D. Adequate ventilation and lighting; designated areas used O 18 Insects, rodents, and animals not present O 18 Insects, rodents, and animals not present O 18 Insects, rodents, and animals not present O 18 Insects, rodents, and animals not present		0			0	0								0
O 11C. Approved thawing methods used I1D. Thermometers provided and accurate O 11D. Thermometers provided and accurate O 12D. The prevention of Food Contamination O 12A. Contamination prevented during food preparation, storage, display O 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing O 13B. Compliance with Georgia Smoke Free Air Act O 15C. Nonfood-contact surfaces clean O 16D Water, Plumbing and Waste 2 points O 16A. Hot and cold water available; adequate pressure O 16B. Plumbing installed; proper backflow devices O 16C. Sewage and waste water properly disposed O 17A. Toilet facilities: properly constructed, supplied, cleaned O 17B. Garbage/refuse properly disposed; facilities maintained O 17C. Physical facilities installed, maintained, and clean O 17D. Adequate ventilation and lighting; designated areas used O 13B. Insects, rodents, and animals not present O 18. Insects, rodents, and animals not present O 17D. Date: 9 3 - 23		0			-			0	1				_	
11D. Thermometers provided and accurate 12 OUT Prevention of Food Contamination 12A. Contamination prevented during food preparation, storage, display 12B. Personal cleanliness 12C. Wiping cloths: properly used and stored 12D. Washing fruits and vegetables 13OUT Postings and Compliance with Clean Air Act 13OUT Postings and Compliance with Clean Air Act 13OUT Postings and Compliance with Clean Air Act 14D. Hot and cold water available; adequate pressure 15Out Physical Facilities 15D. Hot and cold water available; adequate pressure 15Out Physical Facilities 15D. Hot and cold water available; adequate pressure 15D. Hot and					-	_	16	-		onfood-	_		-	_
O 12A. Contamination prevented during food preparation, storage, display O 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air Act O 15B. Plumbing installed; proper backflow devices O 16B. Plumbing installed; proper backflow devices O 16C. Sewage and waste water properly disposed O 16C. Sewage and waste water properly disposed O 17A. Toilet facilities: properly constructed, supplied, cleaned O 17B. Garbage/refuse properly disposed; facilities maintained O 17C. Physical facilities installed, maintained, and clean O 17D. Adequate ventilation and lighting; designated areas used O 17D. Adequate ventilation and l					-		10	-	-	ot and o			-	
display O 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O 13D. Washing fruits and vegetables O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing O 13B. Compliance with Georgia Smoke Free Air Act O 15B. Compliance Washer Associated was supplied, cleaned O 17B. Compliance with Georgia facilities: properly constructed, supplied, cleaned O 17B. Compliance with Georgia facilities maintained O 17B. Garbage/refuse properly disposed; facilities maintained O 17B. Compliance with Georgia facilities maintained O 17B. Compliance with Georgia facilities maintained O 17B. Compliance with Georgia facilities maintained O 17B. Compliance with Georgia facilities maintained O 17B. Compliance with Georgia facilities maintained O 17B. Compliance with Georgia facilities maintained O 1	12							_	16B. P	lumbing	inst	alled; proper backflow devices	-	0
O 12B. Personal cleanliness O 12C. Wiping cloths: properly used and stored O 12D. Washing fruits and vegetables O 13D. Washing fruits and vegetables O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air Act O 13B. Compliance with Georgia Smoke Free Air Act O 17A. Toilet facilities: properly constructed, supplied, cleaned O 0 0 17B. Garbage/refuse properly disposed; facilities maintained O 17C. Physical facilities installed, maintained, and clean O 17D. Adequate ventilation and lighting; designated areas used O 17B. OUT Pest and Animal Control O 13B. Insects, rodents, and animals not present O 17B. Insects, rodents, and animals not present O 17B. Insects, rodents, and animals not present O 17B. Garbage/refuse properly constructed, supplied, cleaned O 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0			display				17	_	-	ewage	and v		_	
O 12D. Washing fruits and vegetables O 0 0 17C. Physical facilities installed, maintained 0 0 0 17C. Physical facilities installed, maintained 0 0 0 17C. Physical facilities installed, maintained 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate ventilation and lighting; designated areas used 0 0 0 17D. Adequate					-	-						properly constructed, supplied, cleaned	0	0
13 OUT Postings and Compliance with Clean Air Act 1 point O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing O O 13B. Compliance with Georgia Smoke Free Air Act O O 18. Insects, rodents, and animals not present O O O O O O O O O O O O O O O O O O O					-			_					-	_
O 13B. Compliance with Georgia Smoke Free Air Act O O O 18. Insects, rodents, and animals not present O O O Person in Charge (Signature) O O O O O O O O O O O O O O O O O O O	13	_			-	-		0	17D. A			tilation and lighting; designated areas used	-	
Person in Charge (Signature) 1 1 1 1 1 BCoto (Print) The May Bates Date: 8-31-23					_		18	-		ects ro	dente		-	_
				1 Value Pat	10	-		7	- 0 In	E 1010)	0-31-73	0	4
Inspector (Signature) WW WW WWS Follow-up: YES O NO O Follow-up Date:			()			(F	rint)	-[]	1711	ree !	Y			-
	Inspe	ctor (Signature)	in them ses		A PARTY COMMANDER	-	Follo	w-up:	YES ()	NO ☐ Follow-up Date:		