

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Atkinson Elementary School
Address: 14 Nimmons St
City: Newnan Time In: _____ AM / PM Time Out: _____ AM / PM
Inspection Date: 4/16/10 CFMS: Deborah Bright
Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 038-04-FSUC
002941

Last Score	Grade	Date
98	A	10/22/09
99	A	4/14/09

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.

CURRENT SCORE	CURRENT GRADE
99	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. Deduct points for category or subcategory.)

Compliance Status					COS	R	Compliance Status					COS	R
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
Supervision - Subcategory 2 4 points							Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points						
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMS on staff							5-1A. Proper cooking time and temperatures						
2							5-1B. Proper reheating procedures for hot holding						
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points							Consumer Advisory - Subcategory 2 4 points						
2-1A. Proper use of restriction & exclusion							5-2. Consumer advisory provided for raw and undercooked foods						
2-1B. Hands clean and properly washed							6						
2-1C. No bare hand contact with ready-to-eat foods							Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points						
3							6-1A. Proper cold holding temperatures						
Employee Health, Good Hygienic Practices - Subcategory 2 4 points							6-1B. Proper hot holding temperatures						
2-2A. Management awareness; policy present; reporting							6-1C. Proper cooling time and temperature						
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1D. Time as a public health control: procedures and records						
2-2C. No discharge from eyes, nose, and mouth							7						
2-2D. Adequate handwashing facilities supplied & accessible							Date Marking - Subcategory 2 4 points						
4							6-2. Proper date marking and disposition						
Approved Source - Subcategory 1 9 points							Highly Susceptible Populations - Subcategory 1 9 points						
3-1A. Food obtained from approved source; parasite destruction							7-1. Pasteurized foods used; prohibited foods not offered						
3-1B. Food received at proper temperature							8						
3-1C. Food in good condition, safe, and unadulterated							Chemicals - Subcategory 2 4 points						
4							8-2A. Food additives: approved and properly used						
Protection from Contamination - Subcategory 1 9 points							8-2B. Toxic substances properly identified, stored, used						
4-1A. Food separated and protected							9						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							Conformance with Approved Procedures - Subcategory 2 4 points						
4-2A. Food stored covered							9-2. Compliance with variance, specialized process and HACCP plan process and HACCP						
4-2B. Food-contact surfaces: cleaned & sanitized													

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 per category)

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

Person in Charge (Signature) Helen Ogden (Print) Helen Ogden Date: 4/16/10
Inspector (Signature) Patricia Jimmons Follow-up: YES NO Follow-up Date: _____
Form: Inspection 1A-2007

