

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Chapultepec Mexican Restaurant
 Address: 7285 Highway 16 East
 City: Senoia Time In: _____ AM / PM Time Out: _____ AM / PM
 Inspection Date: 06 / 03 / 10 CFSM: _____

Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 002897

Last Score	Grade	Date
96	A	10/13/09
Prior Score	Grade	Date
96	A	06/03/09

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

CURRENT SCORE **CURRENT GRADE**

91 A

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.)

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 per subcategory

Compliance Status	COS	R
1 IN OUT NA NO Supervision - Subcategory 2 4 points		
<input type="radio"/> <input type="radio"/> 1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff	<input type="radio"/>	<input type="radio"/>
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points		
<input checked="" type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input checked="" type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods	<input checked="" type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices-Subcategory 2 4 points		
<input type="radio"/> <input type="radio"/> 2-2A. Management awareness; policy present; reporting	<input type="radio"/>	<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"/> <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>
3 IN OUT NA NO Approved Source - Subcategory 1 9 points		
<input checked="" type="radio"/> <input type="radio"/> 3-1A. Food obtained from approved source; parasite destruction	<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"/> 3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>
4 IN OUT NA NO Protection from Contamination-Subcategory 1 8 points		
<input checked="" type="radio"/> <input type="radio"/> 4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/>	<input type="radio"/>
Protection from Contamination-Subcategory 2 4 points		
<input checked="" type="radio"/> <input type="radio"/> 4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>
<input checked="" 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 Potentially Hazardous Foods, Consumer Advisory -Subcategory 1 9 points		
<input checked="" 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"/> 5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
Consumer Advisory-Subcategory 2 4 points		
<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 Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points		
<input checked="" type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperatures	<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"/>
<input type="radio"/> <input type="radio"/> 6-1D. Time as a public health control; procedures and records	<input type="radio"/>	<input type="radio"/>
Date Marking-Subcategory 2 4 points		
<input checked="" 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 - Subcategory 1 9 points		
<input type="radio"/> <input type="radio"/> 7-1. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>
8 IN OUT NA NO Chemicals - Subcategory 2 4 points		
<input type="radio"/> <input type="radio"/> 8-2A. Food additives: approved and properly used	<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"/>
9 IN OUT NA NO Conformance with Approved Procedures-Subcategory 2 4 points		
<input type="radio"/> <input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	<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 per category)

Compliance Status	COS	R
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. Properly labeled; original container; required records: shellstock tags; segregated distressed food	<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 and Handling 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) [Signature] (Print) _____ Date: ___/___/___

Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: ___/___/___

