



GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report

Establishment Name: Arturo's Southwest Cafe'

Address: 2015 Hwy 154, Unit 107

City: Newnan Time In: \_\_\_\_\_ AM / PM Time Out: \_\_\_\_\_ AM / PM

Inspection Date: 09 / 23 / 08 CFSSM: Arturo Garcia

Purpose of Inspection: Routine  Follow-up  Complaint

Preliminary  Other  Permit#: 038-08-FSVC

Risk Type: 1  2  3  NIA

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

95 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	Points	Compliance Status		COS	R	Points
1	IN OUT NA NO			4	5	IN OUT NA NO			9
Supervision - Subcategory 2					Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSSM on staff					5-1A. Proper cooking time and temperatures				
					5-1B. Proper reheating procedures for hot holding				
2	IN OUT NA NO			9	Consumer Advisory - Subcategory 2				
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1					5-2. Consumer advisory provided for raw and undercooked foods				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6	IN OUT NA NO			9
2-1A. Proper use of restriction & exclusion					Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1				
2-1B. Hands clean and properly washed					6-1A. Proper cold holding temperatures				
2-1C. No bare hand contact with ready-to-eat foods					6-1B. Proper hot holding temperatures				
					6-1C. Proper cooling time and temperature				
					6-1D. Time as a public health control: procedures and records				
Employee Health, Good Hygienic Practices - Subcategory 2					Date Marking - Subcategory 2				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting					6-2. Proper date marking and disposition				
2-2B. Proper eating, tasting, drinking, or tobacco use					7	IN OUT NA NO			9
2-2C. No discharge from eyes, nose, and mouth					Highly Susceptible Populations - Subcategory 1				
2-2D. Adequate handwashing facilities supplied & accessible					7-1. Pasteurized foods used; prohibited foods not offered				
3	IN OUT NA NO			9	8	IN OUT NA NO			4
Approved Source - Subcategory 1					Chemicals - Subcategory 2				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approved source; parasite destruction					8-2A. Food additives: approved and properly used				
3-1B. Food received at proper temperature					8-2B. Toxic substances properly identified, stored, used				
3-1C. Food in good condition, safe, and unadulterated					9	IN OUT NA NO			4
4	IN OUT NA NO			9	Conformance with Approved Procedures - Subcategory 2				
Protection from Contamination - Subcategory 1					9-2. Compliance with variance, specialized process and HACCP plan process and HACCP				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
4-1A. Food separated and protected									
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served									
Protection from Contamination - Subcategory 2									
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
4-2A. Food stored covered									
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	Points	Compliance Status		COS	R	Points
10	OUT			3	14	OUT			1
Safe Food and Water, Food Identification					Proper Use and Handling of Utensils				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10A. Pasteurized eggs used where required					14A. In-use utensils: properly stored				
10B. Water and ice from approved source					14B. Utensils, equipment and liners: 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			3	15	OUT			1
Food Temperature Control					Utensils, Equipment and Vending				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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			2
12	OUT			3	Water, Plumbing and Waste				
Prevention of Food Contamination						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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			1
12D. Washing fruits and vegetables					Physical Facilities				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13 OUT Postings and Compliance with Clean Air Act					17A. Toilet facilities: properly constructed, supplied, cleaned				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18	OUT			3
					Pest and Animal Control				
					18. Insects, rodents, and animals not present				

Person in Charge (Signature) [Signature]

(Print) ARTURO GARCIA Date: 9/23/08

Inspector (Signature) [Signature]

Follow-up: YES  NO  Follow-up Date:    /   /

