

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Andre's Off the Square
 Address: 11 Jefferson St.
 City: Newnan Time In: _____ AM / PM Time Out: _____ AM / PM
 Inspection Date: 03/05/10 CFMS: Jason Sugee
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 003247
 Last Score: 88 Grade: B Date: 4/14/09
 Prior Score: 97 Grade: A Date: 12/12/08

CURRENT SCORE	CURRENT GRADE
89	B

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
1	Supervision - Subcategory 2			4 points
<input checked="" type="radio"/>	1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMS on staff	<input type="radio"/>	<input type="radio"/>	
2	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1			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	<input type="radio"/>	<input type="radio"/>	
	Employee Health, Good Hygienic Practices - Subcategory 2			4 points
<input checked="" type="radio"/>	2-2A. Management awareness; policy present; reporting	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>	
3	Approved Source - Subcategory 1			9 points
<input checked="" type="radio"/>	3-1A. Food obtained from approved source; parasite destruction	<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"/>	3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	
4	Protection from Contamination - Subcategory 1			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 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"/>	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 per category.)

Compliance Status		COS	R	Points
10	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	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	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	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"/>	

Compliance Status		COS	R	Points
14	Proper Use and Handling of Utensils			1 point
<input checked="" type="radio"/>	14A. In-use utensils: properly stored	<input type="radio"/>	<input type="radio"/>	
<input checked="" 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	Utensils, Equipment and Vending			1 point
<input checked="" 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 checked="" type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	
16	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	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	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) Andre Kross Date: 3/5/10
 Inspector (Signature) Patricia Gammons Follow-up: YES NO Follow-up Date: / /
 Form: Inspection 1A-2007

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment Andre's off the Square Permit # 038-04-FSVC-003247 Date 03/05/10
 Address 11 Jefferson St. City/State Newnan Ga Zip Code 30263

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Green peas de Gallo	38.9°	Garbanzo beans	50°		
Grits	162°				
Marinara Sauce	158°				
White rice	79°				
Salmon	40°				
cheese cheddar	39.8°				
parmesan cheese	39°				

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | Observations and Corrective Actions |
|-------------|--|
| 4-2A | Put all open bags of food in containers or baggies, cover food and shells in coolers. |
| 15A | Replace spout gaskets and clean well. |
| 15C | Clean vent hood, doors and handles of all coolers, under equipment and racks in dry storage and kitchen. |
| 14B | Completely air dry glasses and dishes before stacking, do not wet stack. |
| 82B | Do not store chemicals and soaps with foods, condiments or next to utensils to be used |

Person in Charge (Signature) [Signature] Date 3-5-10
 Inspector (Signature) Patricia Jammans Date 3/5/10