



Food Service Establishment Inspection Report

Establishment Name: Ashley Glen Assisted Living
Address: 441 Prime PT

City: Peachtree City Time In: 2:00 pm Time Out: 3:00 pm

Inspection Date: 2/2/2010 CFSM: Larry D. Martin (4/18/2012)

Purpose of Inspection: Routine: [] Follow-Up: [x] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [x] 3 [] Permit#: 1-10832

'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.

Last Score: 77 Grade: C Date: 1/20/10

Prior Score: 93 Grade: A Date: 9/3/09

Large display showing score 90 and grade A, along with 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.)

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

Table with 5 main categories: Compliance Status, Supervision, Employee Health, Approved Source, Protection from Contamination. Includes subcategories and individual items with compliance status and points.

Table with 9 main categories: Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures. Includes subcategories and individual items with compliance status and points.

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

Table with 5 main categories: Compliance Status, Safe Food and Water, Food Identification, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act. Includes subcategories and individual items with compliance status and points.

Table with 5 main categories: Compliance Status, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, Pest and Animal Control. Includes subcategories and individual items with compliance status and points.

Person in Charge (Signature):

(Print)

Date: 2/2/2010 2:00:00 PM

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 subsection (2)(i) and (j)

Establishment Ashley Glen Assisted Living	Permit 1-10832	Date InspectionDate2
Address 441 Prime PT	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Potato salad (upright cooler)	42	Shredded cheese (WIC)	40		
Mixed vegetables (upright cooler)	40	Grated parm cheese (WIC)	37		
Shell eggs (upright cooler)	43	Cream pie (WIC)	37		
Yogurt (upright cooler)	41	Beef patties (walk-in freezer)	2		
Butter (upright cooler)	39	Peas (WIF)	1		
Roast (upright cooler)	42	Mixed veggies (WIF)	0		
Cheese slices (walk-in cooler)	41				
Shell eggs (WIC)	36				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S2	2-2D All handwash sinks must be supplied with soap and paper towels at all times. Paper towels need replacing at handsink near dishwash area.
S8	8-2B All toxic chemical items must be stored away from and below any food/ food service items or equipment. Two cans of surface disinfectant/ deodorant stored on prep table with microwave, blender, food processor, and can of tomato soup.
S17	17C Additional cleaning is needed of floor of walk-in freezer under shelves.

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 subsection (2)(i) and (j).

Establishment Ashley Glen Assisted Living	Permit 1-10832	Date InspectionDate3
---	--------------------------	--------------------------------

Address 441 Prime PT	City/State Peachtree City, GA 30269	Zip Code 30269
--------------------------------	---	--------------------------

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

--	--

Person in Charge (Signature)

Date