



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Casa Vieja Mexican Restaurant
Address: 1200 Hwy 74, Suite # 12

City: Peachtree City Time In: 3:00 pm Time Out: 4:15 pm

Inspection Date: 1/29/2010 CFSM: Susanna Alvarez (10/18/14)

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-5668

Table with 3 columns: Last Score, Grade, Date. Last Score: 87, Grade: B, Date: 10/28/09. Prior Score: 97, Grade: A, Date: 7/31/09.

CURRENT SCORE: 94 CURRENT GRADE: 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.)

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 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 1/29/2010 3:00:00 PM
Inspector (Signature): Follow-up: Yes [] No [X] Follow-up Date:

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 Casa Vieja Mexican Restaurant	Permit 1-5668	Date InspectionDate2
Address 1200 Hwy 74, Suite # 12	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ice cream/limeade(bar freezer)	-5/-7	shredded cheese(prepare top)	43		
sliced fruit/mixers(bar cooler)	32/30/31	sour cream/guacamole(under counter cooler)	39/40		
whipped topping(bar cooler)	32	mixers/orange juice(Walk in cooler)	38/39		
shrimp/steak(chest freezer)	12/15	dressings(WIC)	37/38		
refried beans/rice(warmer)	141/137	shredded cheese/milk(WIC)	39/37/36		
ground beef/shredded chicken (warmer)	138/148	shell eggs/sour cream(WIC)	37/36		
cheese sauce(crock pot)	149	chicken on stove	165		
sour cream/sliced tomatoes(prepare top)	39/42				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2B Additional cleaning needed of the can opener punch to remove debris build up.
S15	15A All food service items must be smooth and easily cleanable. Cracked plastic lid on bin of shredded cheese in walk in cooler. discarded cracked lid.
S17	17C Additional cleaning is needed of air return vents over ice maker and over three compartment sink to remove dust build up. 17D Do not store personal items with food and food service items. Jacket, keys, and travel coffee mug on shelf with plates, lids, to go containers. Items moved while on site.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/29/2010 3:00:00 PM

