



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Chapultepec Mexican Restaurant
Address: 1522 Hwy 74 North

City: Tyrone Time In: 11:15 am Time Out: 12:15 pm

Inspection Date: 2/16/2010 CFSM: Maria G. Torres (12/7/2013)

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-41532

'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: 96 Grade: A Date: 10/28/09

Prior Score: 91 Grade: A Date: 7/22/09

CURRENT SCORE: 82 CURRENT GRADE: 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.)

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: 2/16/2010 11:15:00 AM
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 Chapultepec Mexican Restaurant	Permit 1-41532	Date InspectionDate2
Address 1522 Hwy 74 North	City/State Tyrone, GA 30290	Zip Code 30290

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shredded cheese/ milk (walk-in cooler)	44/44	Sour cream (prep top)	41	Taco meat (hot line)	144
Sour cream/ ground beef (WIC)	43/44	Guacamole (top)	38	Rice (hot line)	134
Salsa/ tomatillo (WIC)	43/44	Pico de gallo (top)	42	Chicken (sauce-hot line)	150
Beef round/ beef taco mix (walk-in freezer)	10/13	Cut tomatoes (top)	44	Beans (hot line)	135
Whipped topping (WIF)	13	Chicken (uc cooler)	39	Cheese sauce (hot line)	96
Cheese sauce (crock pot)	139	Steak (uc cooler)	38	Stock (cooking on stove)	196
Dressings/ salsa (under-counter cooler)	35/37	Chorizo (uc cooler)	41		
Milk/ lunch meat (uc cooler)	36/37	Shredded cheese (bowl on ice bath)	53		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A All food items must be kept/ stored covered at all times when not actively in use. Containers of chicken and steak in marinade uncovered in under-counter cooler, bags of flour tortillas uncovered on shelf near cookline, container of salsa uncovered in under-counter bar cooler, bowls of shredded cheese and lettuce uncovered at cookline.
S6	6-1A All potentially hazardous food items being cold held/ requiring refrigeration must be held at 41 degrees or below. Bowl of shredded cheese held on ice bath at line at 53 degrees. 6-1B All potentially hazardous food items being hot held must be held at 135 degrees or above. Cheese sauce held at line at 96 degrees.
S13	13A Handwashing signs/ reminders must be posted at all handsinks. Provided.
S14	14A Store all in-use utensils in a way that protects them from contamination. Do not store them (tongs) hanging off of stove handle where they can be brushed against/ contaminated.
S15	15A All food and nonfood contact surfaces must be easily cleanable and non-absorbant. Do not use cardboard to line shelves in bar cooler.
S17	17A Replace missing/ broken lid to trash can in women's restroom. 17C 1. Additional cleaning is needed of bag-in-box unit to remove dust. 2. Recaulk two-compartment sink and dishwash drain tables to wall as needed.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 2/16/2010 11:15:00 AM

