



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Fayette County High School
Address: 1 Tiger Tra

City: Fayetteville Time In: 10:45 am Time Out: 11:55 am

Inspection Date: 3/10/2010 CFSM: Brenda White

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-9361

'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: 100 Grade: A Date: 10/28/09
Prior Score: 100 Grade: A Date: 5/6/09

CURRENT SCORE: 96
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: Item, IN, OUT, NA, NO, Description, COS, R. Contains sections for Compliance Status (Supervision, Employee Health, Approved Source, Protection from Contamination) and Good Retail Practices.

Table with 5 columns: Item, IN, OUT, NA, NO, Description, COS, R. Contains sections for Compliance Status (Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, 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: Item, IN, OUT, NA, NO, Description, COS, R. Contains sections for Compliance Status (Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act).

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

Person in Charge (Signature): (Print) Date: 3/10/2010 10:45:00 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 Fayette County High School	Permit 1-9361	Date InspectionDate2
Address 1 Tiger Tra	City/State Fayetteville, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Burgers cook	181	chicken reach in	38		
cole slaw	39	ham reach in	38		
potato salad	41	WIF	-1		
potato salad	43	Macaroni cooling 10:15	109		
sliced turkey	35				
cut tomatoes	42				
cheese sauce	148				
fajita chicken	192				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S11	11-A Facility must utilize approved cooling methods for pasta. Do not place large amounts of warm cooked pasta in tightly covered bowl. Cool pasta by placing in shallow pans and loosely cover prior to placement in walk in cooler. Corrected.
S17	17-B Need to keep dumpster closed. Corrected.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 3/10/2010 10:45:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
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Inspector (Signature)	Date 3/10/2010 10:45:00 AM
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