



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: La Hacienda Mexican Restaurant
Address: 365 N Fayette Pl

City: Fayetteville, Time In: 4:00 pm Time Out: 5:15 pm

Inspection Date: 7/26/2011 CFSM: Post by 10/2011

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-51031

'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: 3/15/11

Prior Score: 96 Grade: A Date: 11/15/10

CURRENT SCORE: 83 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: 7/26/2011 4:00:00 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 La Hacienda Mexican Restaurant	Permit 1-51031	Date InspectionDate2
Address 365 N Fayette Pl	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walkin cooler/taco meat	40	warmer/taco meat	140		
walkin cooler/chicken	40	prepline coolers/salsa	50		
waklin cooler/cheese	35	prepline coolers/diced tomato	55		
walkin cooler/flan/cooling	50	prepline coolers/chorrizo	50		
upright cooler/enchilidada sauce	40	prepline coolers/eggs	55		
stove/reheating/taco meat	180	prepline coolers/raw chicken	41		
stove/reheating/spanish chicken	180				
warmr/spanish rice	140				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S2	2-2B Employee may not taste food from their fingers nor eat ice in prep areas. 2-2D Handwashing sink may not be used for any other purpose. (No rinsing or dumping or storage of equipment in sink)
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. (Salsa, dlced tomatoes, eggs, chorrizo and gucamole with tomatoes - moved to walkin cooler)

Person in Charge (Signature)	Date
Inspector (Signature)	Date 7/26/2011 4:00:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Inspector (Signature)	Date 7/26/2011 4:00:00 PM
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